

DESSERT
&
COFFEE



◆ CENETTA ◆
— RISTORANTE —

Dolce

- Tiramisu** – Italian classic served with a shot of Amaretto. 4.95
- Apricot Panna Cotta** with almond biscotti. 5.50
- Chocolate & Seville Orange Delice** with dark chocolate crumble. 5.50
- Sicilian Lemon Tart** with Italian meringue and raspberry sorbet. 5.50
- Cheese Platter** – A selection of British & Continental cheeses, served with quince jelly & grapes. 7.95

Gelato

Affogato – Select vanilla, salted caramel or peanut butter ice cream & “drown it” in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys. 4.95

Selection of Ice Cream – With a choice of toppings served at the table & a choice of raspberry coulis, passion fruit syrup or warm, dark chocolate sauce. 4.95

Pistachio • Salted Caramel • Vanilla
Peanut butter • Chocolate • Strawberry.

Selection of Sorbets – choose 2 or 3 scoops of our delicious fruit sorbet
Raspberry • Orange • Mango.

2 Scoops 3.95
3 Scoops 4.95

Dolce Per Due

Ideal to share - **Chocolate & Seville Orange Delice, Sicilian Lemon Tart & Affogato.** 7.95

Dessert Drinks

Enhance your dessert with a glass of **Pacherenc De Vic Bilh** – Gascony Plaimont, France – Full bodied dessert wine with honey, marmalade & lime flavours. 125ml. 6.00

Enjoy a glass of **Pedro Jimenex** – a luscious, sweet sherry with flavours of molasses, liquorice & toffee. 50ml. 4.50

Fior d’Arancio – Veneto – Italy – A sparkling dessert wine with orange blossom flavours & refined bubbles. 750ml bottle. 24.95

Dessert Cocktails

Espresso Martini – Make your own (we don’t mean actually shake it yourself!) You choose what extra flavour to add to this classic. 7.50

Vodka & Kahlua shaken with chilled espresso. Add your choice of: Toffee vodka, Cointreau, Baileys or Amaretto
Served with or without an indulgent layer of cream.

Genetta Latt-ini – Created by the team, a cocktail which has become a favourite with our guests. 7.95

Vodka, Kahlua, Frangelico & Baileys blended with chilled espresso, topped with chocolate shards.

Tiramisu Martini – Our favourite Italian dessert as a boozy cocktail – what could be better? 7.95

Kahlua, Amaretto & Baileys shaken together over ice. Topped with thick cream, cocoa & served with a savoiardi biscuit & a spoon!

Sicilian Lemon Tart – A creamy, dreamy, lemon tart flavoured martini. 6.95

Limoncello shaken with crème do cacao blanc & double cream over ice. Strained & served with shortbread biscuit crumbs.

Strawberry Shortcake – Boozy summer berry milkshake – without the milk. 6.95

Strawberry puree is blended with Baileys & crème de cacao blanc & shaken with ice. Strained & finished with shortbread biscuit crumbs & freeze dried raspberries.

Cloud Nine – A toffee fudge ice cream cocktail. 6.95

Toffee vodka, shaken with Baileys & vanilla ice cream. Strained into a glass with butterscotch sauce.

Coffees

Espresso – A short, invigorating shot of coffee. 1.95
Double. 2.50

Macchiato – A shot of espresso ‘marked’ with a little frothed milk. 2.50

Flat White – A double espresso with smooth, textured milk served short. 2.95

Cappuccino – A mix of espresso with steamed milk & frothed milk. 2.95

Americano – A shot of espresso mixed with hot water to create a long black coffee. 2.50

Café Latte – A mixture of espresso & steamed milk with a smooth layer of frothed milk. 2.95

Coffee & Cream – Coffee with a layer of cream. 3.25

Liqueur Coffees – Enjoy any of our Liqueur coffees. 4.25

Italian: Sambuca, Calypso: Tia Maria, Caribbean: Dark Rum, Dubliner: Baileys, French: Brandy, Gaelic: Whiskey, Seville: Cointreau or Baileys Latte.