



◆ CENETTA ◆
— RISTORANTE —

- D E S S E R T S -

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

DOLCE PER DUE

Ideal to share - **CHOCOLATE & SEVILLE ORANGE DELICE, SICILIAN LEMON TART & AFFOGATO.**

7.95

DESSERT DRINKS

ENHANCE YOUR DESSERT

PACHERENC DE VIC BILH – Gascony Plaimont – France

Full bodied dessert wine with honey, marmalade & lime flavours. 125ml.

6.00

PEDRO XIMÉNEZ – Jerez - Spain

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

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.

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

DESSERT COCKTAILS

ESPRESSO MARTINI

Vodka & Kahlua shaken with chilled espresso.
Choose an extra flavour to add to this classic.

Add your choice of:

Toffee Vodka, Cointreau, Baileys or Ameretto

Served with or without an indulgent layer of cream.

7.50

CENETTA LATT-INI

Created by the team, a cocktail which has become a favourite with our guests.

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

7.95

TIRAMISU MARTINI

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

Kahlua, Amaretto & Baileys shaken together over ice.

Topped with thick cream, cocoa & served with a savoiardi biscuit & a spoon!

7.95

SICILIAN LEMON TART

A creamy, dreamy, lemon tart flavoured martini.

Limoncello shaken with crème do cacao blanc & double cream over ice.

Strained & served with shortbread biscuit crumbs.

6.95

STRAWBERRY SHORTCAKE

Boozy summer berry milkshake – without the milk.

Strawberry puree is blended with Baileys & crème de cacao blanc

& shaken with ice. Strained & finished with shortbread biscuit

crumbs & freeze dried raspberries.

6.95

CLOUD NINE

A toffee fudge ice cream cocktail.

Toffee vodka, shaken with Baileys & vanilla ice cream.

Strained into a glass with butterscotch sauce.

6.95

COFFEES

ESPRESSO

A short, invigorating shot of coffee

2.75

MACCHIATO

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

2.95

FLAT WHITE

A double espresso with smooth, textured milk served short.

3.50

CAPPUCCINO

A mix of espresso with steamed milk & frothed milk.

3.50

AMERICANO

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

2.95

CAFÉ LATTE

A mixture of espresso & steamed milk with a smooth layer of frothed milk.

3.75

COFFEE & CREAM

Coffee with a layer of cream.

3.50

LIQUEUR COFFEES

Enjoy any of our Liqueur coffees.

4.95

Italian: Sambuca

French: Brandy

Calypso: Tia Maria

Gaelic: Whiskey

Caribbean: Dark Rum

Seville: Cointreau

Dubliner: Baileys

Baileys Latte