

- D E S S E R T S

DOLCE

TIRAMISU Italian classic served with a shot of Amaretto.	5.75
STRAWBERRY PANNA COTTA Pistachio biscotti	5.95
PROFITEROLES Chocolate sauce & caramel ice cream	5.95
BAKED VANILLA CHEESECAKE Raspberries & chantilly cream	5.95
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.	5.50
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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

Sunday Lunch

1:00pm – 6:30pm

2 COURSES £18
3 COURSES £21.50

À la carte menu also available

DOLCE PER DUE

Ideal to share - **VANILLA CHEESECAKE, PROFITEROLES & AFFOGATO.** 8.75

DESSERT DRINKS

ENHANCE YOUR DESSERT

PACHERENC DE VIC BILH – Gascony Plaimont – France Full bodied dessert wine with honey, marmalade & lime flavours. 125ml.	6.25
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.	25.50

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 Amaretto Served with or without an indulgent layer of cream.	7.75
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.	8.25
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!	8.25
SICILIAN LEMON TART A creamy, dreamy, lemon tart flavoured martini. Lemoncello shaken with crème do cacao blanc & double cream over ice. Strained & served with shortbread biscuit crumbs.	7.50
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.	7.50
CLOUD NINE A toffee fudge ice cream cocktail. Toffee vodka, shaken with Baileys & vanilla ice cream. Strained into a glass with butterscotch sauce.	7.50

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.	5.50
Italian: Sambuca Calypso: Tia Maria Caribbean: Dark Rum Dubliner: Baileys	
French: Brandy Gaelic: Whiskey Seville: Cointreau Baileys Latte	



◆ CENETTA ◆

— R I S T O R A N T E —