

## - D E S S E R T S -

### DOLCE

#### TIRAMISÙ

Italian classic served with a shot of Amaretto

6.95

#### TREACLE TART

Fresh raspberries and Chantilly cream

6.95

#### CHOCOLATE BROWNIE **Chocolate**

sauce & pistachio ice cream

6.95

#### MANGO & COCONUT CHEESECAKE

Toasted coconut & vanilla cream

6.95

#### CHEESE PLATTER

A selection of British & continental cheeses, served with quince jelly & grapes

8.95

### GELATO

#### AFFOGATO

Select vanilla, salted caramel or pistachio ice cream & “drown it” in fresh espresso & your choice of either; Kahlua, Tia Maria or Baileys

6.50

### GRANDPA GREENE’S ICE CREAM SELECTION

Award winning ice cream with over 100 years of local heritage.

Choose from

**Vanilla | Pistachio | Chocolate | Raspberry Ripple | Salted Caramel | Mint Chocolate Chip | Hazelnut | Vegan Strawberry**

### SELECTION OF SORBETS

Raspberry • Orange • Mango

Choose 2 or 3 scoops of our delicious fruit sorbets

**2 SCOOPS                      5.50**

**3 SCOOPS                      6.50**

Cenetta [Che - ne - ta] - means  
“Delicious dinner, usually informal and intimate”

### DOLCE PER DUE

**IDEAL TO SHARE - Limoncello cheesecake, orange olive oil cake & Affogato**

11.50

### DESSERT DRINKS

#### ENHANCE YOUR DESSERT

#### PACHERENC DU VIC-BILH- Gascony Plaimont - France

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

6.95

#### PEDRO XIMÉNEZ - Jerez - Spain

A luscious, sweet sherry with flavours of molasses, liquorice & toffee.

50ml

5.95

## DESSERT COCKTAILS

### ESPRESSO MARTINI

Vodka & Kahlúa 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

9.75

### CENETTA LATT-INI

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

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

9.95

### TIRAMISU MARTINI

Our favourite Italian dessert as a boozy cocktail – what could be better? Khalua, Amaretto & Baileys shaken together over ice.

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

9.95

### 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

9.75

### CLOUD NINE

A toffee fudge ice cream cocktail

Toffee vodka, shaken with Baileys & vanilla ice cream.

Strained into a glass with butterscotch sauce

9.75

## COFFEES

### ESPRESSO

A short, invigorating shot of coffee

3.50

### MACCHIATO

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

3.75

### FLAT WHITE

A double espresso with smooth, textured milk served short

4.25

### CAPPUCCINO

A mix of espresso with steamed milk & frothed milk

4.25

### AMERICANO

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

3.75

### CAFÉ LATTE

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

4.35

### COFFEE & CREAM

Coffee with a layer of cream

3.95

## LIQUEUR COFFEES

*Enjoy our Liqueur coffees*

**Italian: Sambuca**

**French: Brandy**

**Calypso: Tia Maria**

**Gaelic: Whiskey**

**Caribbean: Dark Rum**

**Seville: Cointreau**

**Dubliner: Baileys Baileys Latte**

6.95