



ALFRESCO

cucina italiana

DESSERTS & AFTER  
DINNER DRINKS



# DESSERTS

## **TORTINO DI CIOCCOLATO 7.50**

A unique and classic chocolate fondant (soufflé) with liquid chocolate centre served warm with vanilla ice-cream

## **AMARETTO TIRAMISU 7.00**

Italian favourite, savoiardi biscuit soaked in coffee liqueur, layered in light amaretto and mascarpone cream, dusted with cocoa powder

## **VANILLA PANNA COTTA 7.00**

Vanilla infused Italian custard made with fresh cream, served with (compote) fresh berries that have been preserved in sugar and alcohol

## **CROSTATA DI MELA 7.50**

Soft pastry filled with caramelised apples and custard served warm with vanilla ice cream

## **BABA CON VANILLA GELATO 7.50**

Rum baba, a spongy dessert, soaked in a rum syrup. Served with Crema Pasticcera & vanilla ice-cream

## **CANNOLO SICILIANO 7.50**

One of Sicily's best-known dessert, deep-fried pastry shells, filled with sweetened whipped ricotta, mixed with candied citron and chocolate

## **CLASSIC AFFOGATO 5.50**

Affogato is a classic Italian dessert made with a shot of hot espresso and a scoop of vanilla ice-cream. The contrast of hot and cold creates a delicious and indulgent treat.

## **SELECTION OF ICE-CREAMS & SORBET 5.10**

Three scoops of your choice:

- ▶ vanilla
- ▶ chocolate
- ▶ strawberry
- ▶ pistachio
- ▶ mango sorbet
- ▶ lemon sorbet

## **ITALIAN CHEESE BOARD 8.50**

Selection of Italian cheeses served with oat cakes & cinnamon roasted pear compote

# COGNAC & BRANDY

**MARTELL 4**

**VECCHIA ROMAGNA 4**

(Etichetta Nera)

**REMY MARTIN VSOP 4**

**HENNESSEY 4**

**COURVOISIER V.S 4**

# DESSERT WINES

**MUSCATO D'ASTI DOCG 75ML 7**

Made with sweet muscato grapes from the Morelli vineyard, straw yellow with greenish hint, and a distinctive fragrance of fruit and honey

**VINSANTO 75ML 7**

Traditional toscany with aromas of hazlenut, caramel, honey and dried apricot

**GRAHAM'S PORT 75ML 7**

Aged for 10 years in oak casks, mellow flavours and smooth silky palate

# AFTER DINNER COCKTAILS

**SGROPPINO AL LIMONE 7.5**

A dessert/digestif cocktail, originating in Venice, with a slushy texture of lemon sorbet, splash of vodka & chilled prosecco

**ESPRESSO MARTINI 8**

Classic after-dinner drink featuring Smirnoff vodka, Tia Maria and 8 freshly brewed espresso with a chocolate powder dusting

**SICILIANO (light & sweet) 8**

Sweet vermouth, Amaro Averna, freshly brewed coffee, simple syrup soda water

# COFFEE & TEA

Espresso	2.4	Americano	3
Espresso	2.6	Latte	3
Macchiato		Selection of Teas	2.8
Doppio Espresso	2.6	Hot chocolate	3
Cappuccino	3	Liqueur Coffees	6.2



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