



Menu Dolci

Tagliere di formaggi £8.5

Selection of Italian cheeses, oatcakes and pear chutney.

Tiramisu £6

An Italian classic, coffee soaked sponge fingers layered with sweet mascarpone sauce.

Panna Cotta ai frutti di bosco £6

Sweetened cream thickened with gelatine and served with fresh forest fruits.

Torta Caprese £5

Dark chocolate cake, vanilla ice cream and orange.

Semifreddo al Bayleys £7

Traditional semi frozen dessert made with Baileys and chocolate sauce.

Cannolo siciliano £6

Tube shaped pastry, sheep sweet ricotta, chocolate chips and pistachio crumble.

Pavlova £5

Fresh cream filled pavlova topped with strawberries.

Affogato al caffè' £5.5

Vanilla ice cream topped with a shot of hot espresso.

Lemon Cheesecake £5.5

Carrot cake £5

Carrot cake served with vanilla ice cream.

Sgroppino £8


Lemon sorbet with Prosecco and fresh strawberries.

Gelato £4.5

Three scoops of ice cream. Choose from vanilla, chocolate, strawberry and pistacchio.

Should you suffer from any food allergies can you please inform your server.

SANTALUCIA



Coffee

- Espresso £1.9
- Black coffee £2
- Double espresso £2.6
- Americano £2.3
- White coffee 2.4
- Flat white £2.8
- Macchiato £2.3
- Double macchiato £2.9
- Latte £2.8
- Cappuccino £2.6
- Hot chocolate £2.9
- Mocha £2.9
- Liquor coffee £5.5
(Irish coffee, Italian coffee)

Tea

- English tea £2.2
- Earl Grey tea £2.5
- Peppermint tea £2.5
- Fruit tea £2.5
- Green tea £2.5

Dessert Wines

Aleatico Passito dolce del Salento 15% GLASS £3.5

100% Aleatico

Blood orange in colour with rich structure and almond undertones.

**Vinsanto del Chianti Classico DOCG Rocca delle
Macie 16.5% ABV £3.9**

Grape blend of Trebbiano & Malvasia

Classic tippie with traditional Cantuccini biscuits or other desserts,
extracted from Trebbiano & Malvasia grapes grown in the 3 Chianti
Classico area, aged for minimum 3 years.

Should you suffer from any food allergies can you please inform your server.

SANTA LUCIA