

Menu Dolci

Tiramisu' all Amaretto £6.90

Coffee soaked sponge fingers and amaretti biscuits layered with sweet mascarpone cream.

Trio di Bigne' £7.90

Chocolate, creme patissiere and pistachio sweet ricotta choux pastries.

Torta Caprese al cioccolato £6.90

Rich chocolate cake, chocolate sauce, vanilla ice cream.

Millefoglie ai Frutti di bosco £7.90

Puff pastry mille feuilles, lemon creme patissiere, mix berries.

Cheesecake £6.90

Cheesecake of the day.

Pavlova alle fragole £6.90

Italian meringue, whipped cream, fresh strawberries.

Cannolo £7.90

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

Gelato £5.50

Three scoops of ice cream.
Ask your server for flavours.

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

SANTA LUCIA

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