

# Dessert and Drinks Menu

# Iced Latte

Classic	3.70
Pistachio	4.50
Caramel	4.20
Hazelnut	4.50
Nutella Iced Latte	4.50

### Iced Coffee

Iced Coffee	3.00
Iced Cappuccino	3.50
Iced Mocha	4.50

5.00

3.50

Make your own Choose your favourite milk: +50p Almond / Coconut / Soya / Oat Add your favourite syrup: +50p Pistachio / White Chocolate / Caramel / Vanilla / Hazelnut Add your favourite toppings: +80p Whipped Cream / Marshmallows Caramel Sauce / Chocolate Sauce

### Fresh & Healthy Juices Bar (12oz)

Cold Pressed Juices Freshly squeezed orange juice Ace - Orange, carrot, lemon & ginger Green Juice - Apple, cucumber & kiwi Wildfire - Apple & beetroot

<b>Fresh Smoothies</b> (	(12oz) 5.50
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CHOOSE YOUR MILK - Oat, coconu, soya, almonds

Berry Smoothie - Stawberries, raspberries & banana

Sunshine Smoothie - Ginger, pineapple, mango & banana

Purple Smoothie - Blueberries, raspberries, banana, lime, ginger

Super Green Smoothie - Kiwi, avocado, cucumber, spinach, banana, ginger

## Juice Shots (4oz)

Digestive - Pineapple, cayenne & ginger Boosting - Turmeric, ginger, honey & pineapple Homemade Lemonades

# Classic Lemonade

Fresh lemons, lemon juice, sugar, soda and ice

Red Berry Lemonade Fresh red berries, fresh lemon juice, sugar, soda and ice

Fresh Mint and Lime Lemonade Fresh mint, fresh limes and lemons, lemon juice soda and ice

Passion Fruit and Mango Lemonade Fresh passion fruit, mango puree, fresh lemon juice, sugar, soda and ice

Add a shot of your choice, for £2.50 Vodka, rum or gin

### Soft Beverages

Still Mineral Water 330ml 2.80 Sparkling Mineral Water 330ml 2.80 Coke & Diet Coke 330ml 3.00 Sprite 330ml 3.00 San Pellegrino Cans - Lemon/Orange 3.00 Estathe Iced Tea - Lemon/Peach 3.50 Tonic/Light Tonic 2.50 Fruit Juice 3.00 Cranberry, Pineapple, Apple, Orange

## Beers

PERONI ROSSA 4.7%	5.25
BIRRA MORETTI 4.6%	5.5
BIRRA MORETTI SALE DI MARE 4.8%	5.8
PERONI NASTRO AZZURRO - Gluten Free 5.1%	5.8
PERONI ZERO 0.0%	4.5
ICHNUSA 5.1%	5.25
REKORDERLIG 4% Ask for flavours	5.8

## Spritz

APEROL SPRITZ	9.25
CAMPARI SPRITZ	9.25
LIMONCELLO SPRITZ	9.25
HUGO SPRITZ	9.25
DISARONNO SPRITZ	9.25
<b>CRODINO</b> Crodino is a Non-Alcoholic Aperitivo from Italy. Sparkling, refreshing and bittersweet	2.8
<b>SAN BITTER ROSSO</b> - Mixed Fruit The classic Italian bitter aperitivo campari, but without alchohol	2.8
<b>SAN BITTER BIANCO</b> With citrus, vanilla and floral notes, it's an excellent non alcoholic aperitivo	2.8

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# Cocktails

BELLINI (Strawberry or orange)	8
With prosecco	0 5
<b>NEGRONI -</b> Gin, campari, vermouth	9.5
MOJITO (Classic or strawberry)	9.8
Sugar surup, white rum, lime, mint	
ESPRESSO MARTINI	9.5
Vodka, tia maria, espresso and sugar	
PORNSTAR MARTINI	9.8
Vanilla vodka, passion fruit liquer, passion fruit puree	
and pineapple and a shot of prosecco	
OLD FASHIONED	9.8
Woodford reserve, bitters, water and sugar	
PASSION SOUR	9.5
Passion fruit liquer, passion fruit puree, spiced	
rum, lemon and sugar	
STRAWBERRY DAIQUIRI	9.5
Bacardi, strawberry puree, lemon	
CLASSIC MARGARITA	9.8
Tequila, triple sec, sugar and Lime with a salt rim of choice	ce
ΜΑΙ ΤΑΙ	9.8
Rum, triple Sec, Almond Syrup, lime, orange, pineapple	

Sp	oiri	its
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4.00 single / 7.00 double

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Gordons 37% Gordons Pink 37.5% Malfy 41% (Selection of Gins ask server) JJ Whitley 38% JJ Whitley Vanilla 38% Jack Daniels 40% Jamesons 40% Makers Mark 45% Woodford Rerserve 43.2% Bacardi 37% Captains Morgans Dark Rum 40% Captains Morgans Spiced Rum 35% Courvoissier 40% Vecchia Romagna 38% Tequila

# Liquers

4.00 single / 7.00 double

All served as a 25ml measure unless stated

Amaro Del Capo 35% Amaro Montenagro 23% Campari 25% (50ml) Aperol 11% (50ml) Disaranno 28% Grappa Trentiana 41% Grappa 18 Lune 42% Limoncello 28% Sambuca 40% Baileys 17% (50ml) Jagermeister 35% Malibu 21% Martini Rosso 15% (50ml) Tia Maria 20% Antica Formula 16.5%

## Wines

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SPARKLING		125ml	Btl
<b>Prosecco DOC Via Enrico</b> This stylish prosecco is fresh and fruity with twist on the finish.	h a cris	6.25 p citrus	25
ROSE	175ml	250ml	Btl 24
Luscious strawberry aromas with a bright, palate which is juicy but very refeshing.	0.0	0.70	
WHITE			
<b>Cria Cuervos Verdejo</b> A soft subtle versatile Spanish wine, compl beautifully.	5.95 iments	8.5 fish	23
Botter Pinot Grigio Delle Veneze DOC Organic Quality organic Pinot Grigio, showing inten apple flavours, with a clean fresh and attrac			24 ste.
RED			
<b>Cria Cuervos Tempranillo</b> A Spanish wine with body and strength, wi caramel notes.	5.95 th berr	8.5 ies and	23

**Botter Primitivo di Puglia Organic** 6 8.75 24 A lovely organic red, displaying plum, cherry, marmalade and tabacco aromas with a good structure and balance between soft tannins and acidity.

# **Hot Drinks**

Espresso (Single/Double)	2.20	2.80
Espresso Macchiato (S/D)	2.80	3.40
Latte (Standard/Large)	3.50	3.90
Cappuccino (S/L)	3.50	3.90
Americano (S/L)	2.50	3.20
Flat White	3.50	
Cortado	3.00	
Matcha Latte	3.50	4.00
Mocha (S/L)	3.50	4.00
Chai Latte (S/L)	3.50	4.00
Liqueur Coffee (S/L)	6.00	

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Make your own	
<b>Choose your favourite milk:</b> Almond / Coconut / Soya / Oat	+50p
<b>Add your favourite syrup:</b> Pistachio / White Chocolate / Caramel / Vanilla / Hazelnut	+50p
Add your favourite toppings: Whipped Cream / Marshmallows Caramel Sauce / Chocolate Sauce	+80p

### Teas

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Breakfast Tea	2.80
Herbal Tea	3.00
(Earl Grey / Peppermint / Red Berry /	
Camomile Blossom / Spiced Apple	

# **Signature Hot Chocolates**

3.40	4.00
3.90	4.50
4.50	5.50
5.50	6.50
5.50	6.50
5.50	6.50
	3.90 4.50 5.50 5.50

# Bubble Waffle

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The Classic One Waffle served with one scoop of vanilla gelato, topped with sliced banana blueberries and maple syrup	8.50
Rocher Kiss Waffle served with one scoop of rocher gelato, topped with crushed ferrero rocher chocolates, white chocolate sauce	8.50
Choco Bomb Waffle served with one scoop of vanilla gelato, topped with crushed kinder bueno chocolates, oreo crumbs, nutella sauce	8.50
Lotus Biscoff Waffle served with one scoop of biscoff gelato, topped with biscoff crumbs, white chocolate and biscoff sauce	8.50
Pistachio Lover Waffle served with one scoop of pistachio gelato, topped with crushed pistachios, white chocolate and pistachio sauce	9.50
Caramelicious Waffle served with one scoop of lotus gelato, topped with caramelised almond flakes, caramel and chocolate sauce	8.50
Banoffee Pie Waffle served with one scoop of banoffee gelato, topped with bananas and caramel sauce	8.50

## Gelato

Vanilla-Tahiti Chocolate Nutella Cremino Kinder Bueno Lotus Crumble Mint & Chocolate Chip Banoffee Pistachio Ferrero Rocher

## Sorbet

Strawberry Mango Forest Fruit Granita Caffe

How many scoops?

**Gelato** 1 Scoop = £3 2 Scoops = £4.50 3 Scoops = £5.50

**Sorbet** 1 Scoop = £3.50 2 Scoops = £5.50 3 Scoops = £6

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Pistachio = extra 80p for each scoop

How would you like your gelato?

Waffle Cone Brioche Bun (Extra + £2) Antonietta's Cup

# Sorbet Smoothies

5.00

Strawberry Mango Forest Fruit

## Milkshakes

Unicorn Strawberry sorbet with mini marshmallows, rainbow sparkles and strawberry sauce fresh milk	5.00
Very Berry Vanilla gelato blended with blueberries, raspberrie and strawberry, with strawberry sauce on top, fresh milk	5.00 s,
Choco Bomb Vanilla gelato blended with Nutella, oreo crumbs, kinder bueno and chocolate sauce, fresh milk	5.00
Lotus Biscoff Biscoff gelato with Lotus Biscoff crumbles and Biscoff sauce on top, fresh milk	5.00
Pistachio Lover Pistachio gelato with crushed pistachios and pistachio sauce on top,fresh milk	6.00
Cookie Monster Vanilla Gelato, Chocolate and vanilla cookies with chocolate sauce and Oreo crumbs on top, fresh mi	5.00 Ik
Banoffee Pie Banoffee gelato, ripped bananas and caramel sauce on top, fresh milk	5.00
Rocher Kiss Nutella Cremino gelato with chocolate sauce and crushed Rocher chocolate, fresh milk	5.00
Sundae	
Kinder Sundae Kinder bueno gelato, kinder blondies cube, topped with whipping cream, kinder bueno chocolate, white chocolate sauce	7.50
Bananietta Banoffee, vanilla, dark chocolate gelato served with bananas ,topped with, whipping cream chocolate topping and caramelised almonds	7.50
Antonietta Sundae Strawberry, mango sorbet served with strawberry, raspberry, blueberry fruit, topped with whipping cream and strawberry sauce	7.50
Banana Split Sundae Vanilla and chocolate gelato drizzled over with Belgian milk chocolate topped with caramelized almonds	7.50
Chocolate Fondant Nutella Cremino gelato and fondant cake topped with Belgian chocolate drizzle whipped cream, topped with chopped hazelnuts	7.50

# Sweet Tooth Display

Please see our counter for prices

Selection of daily Italian Breakfast Pastries Croissants Forno Cakes (Baked cakes) Traditional Italian cakes Piccole Cakes Cheesecakes

Classic Cakes

# **Classic Cakes**

### Secret Macaroon

Handmade macaroons filled with raspberry mascarpone cream cheese and fresh raspberries. Allergens: gluten, sulphites, nuts, egg, milk.

### Craquelin Strawberry

4.00 Crunchy cracked top choux filled with strawberry and Chantilly cream. Allergens: eggs, gluten, milk, soya

### Craquelin Rocher Choux

Crunchy cracked top choux filled with Praline d 'ore nuts and Chantilly cream. Allergens: eggs, gluten, milk, soya, nuts

### Golden Lotus Pavillot (V)

Vegan lotus biscuit, vegan caramel cheese and caramel sauce Allergens: gluten, soya.

#### Traditional Cannolo

3.50 Tubes shaped shells of fried pastry dough filled with sweet ricotta cheese, topped with caramelised almond flakes and cherry glacé 4 Allergens: gluten, egg, milk, soya, nuts.

#### Chocolate Cannolo

Tubes shaped shells of fried pastry dough filled with sweet ricotta and chocolate cream, topped with dark chocolate curls and decorated with a glace cherry Allergens: gluten, egg, milk, soya

### Pistachio Cannolo

4.00 Tubes shaped shells coated with white chocolate filled with sweet pistachio ricotta cheese, topped with pistachio crumble, sauce and candy orange Allergens: gluten, egg, milk, soya, nuts.

4.00

5.50

6.00

3.50

# Dolce

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Nutella Chocolate sponge cake, layered with Nutella and whipped cream, topped with chocolate glaze, fres cream and glazed cherry Allergens: milk, soya, gluten, egg, nuts.	6.00 h
Traditional Tiramisu Ladyfingers soaked in espresso coffee and layered with mascarpone cream, topped with cocoa powd Allergens: egg, gluten, milk, soya.	
Pistacchio Tiramisu Ladyfingers soaked in espresso coffee and layered with pistacchio mascarpone cream, topped with pistacchio crumbs Allergens: egg, gluten, milk, soya.	6.00 I
Amaretto Amaretto sponge cake filled with amaretto flavour cream, topped with caramel glaze and amaretto biscuits Allergens: egg, gluten, nuts, milk, soya.	6.00 red
Triple Chocolate Three layers of white, milk and dark chocolate mousses topped with chocolate glaze and batons Allergens: egg, milk, soya.	6.00
Black Forest Chocolate sponge cake soaked in cherry syrup fille with chocolate, Chantilly cream Allergens: egg, gluten, milk, soya.	6.00 ed
Red Velvet Red velvet sponge filled with mascarpone and caramel cream. Allergens gluten, milk, soya.	6.00
Ruby Fruit Vanilla Sponge, Chantilly Cream and Fresh Fruit, wrapped in ruby chocolate. Allergens: egg, gluten, milk, soya.	6.00
Salted Caramel Brownie Salted caramel and chocolate with a silky layer of liquid caramel is sandwiched between chocolate. Allergens: gluten, milk, soya.	4.50
Kinder Chocolate Blondie Filled with chunks of Kinder Chocolate, and Kinder Bueno Allergens: egg, gluten, nuts, milk, soya.	4.50
Vegan Carrot Cake Vegan carrot Cake filled with vegan cream Allergens: gluten, soya, nuts	6.00

## Cheesecake

#### 6.00 Strawberry Cheesecake Strawberry flavoured cheesecake topped with strawberry glaze Allergens: milk, gluten, soya, fish

#### Lemon & Lime Meringue Cheesecake 6.00 Lime and lemon flavoured cheesecake topped with crunchy lemon meringue Allergens: eggs, gluten, fish, milk.

### Lotus Cheesecake

6.00 Cream cheesecake with classic English lotus topping and cookie crumble Allergens: milk, gluten, soya, fish

White Chocolate & Caramel Cheesecake 6.00 White Chocolate cheesecake layered with a caramel sauce and topped with white chocolate curls Allergens: milk, gluten, soya, fish



