



**GRAN CAFFÈ**

Italian Caffè - Pasticceria - Gelateria

Dessert and  
Drinks Menu

## Iced Latte

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

## Iced Coffee

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Iced Coffee	3.00
Iced Cappuccino	3.50
Iced Mocha	4.50

### *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)

5.00

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### Cold Pressed Juices

Freshly squeezed orange juice

Ace - Orange, carrot, lemon & ginger

Green Juice - Apple, cucumber & kiwi

Wildfire - Apple & beetroot

## Fresh Smoothies (12oz)

5.50

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CHOOSE YOUR MILK - Oat, coconut, soya, almonds

Berry Smoothie - Strawberries, 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)

3.50

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Digestive - Pineapple, cayenne & ginger

Boosting - Turmeric, ginger, honey & pineapple

## Homemade Lemonades 5.00

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### 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

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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

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

## Spritz

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

## Cocktails

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

## Spirits

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

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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

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	125ml	Btl
<b>Prosecco DOC Ca Vescovo</b>	6.25	25

Fine mousse, crisp and delicate bubbles. Attractive sweetness on the palate, minerality with lemon notes.

<b>Rosamaro Spumante Brut Masseria Altemura</b>	7	28
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This wine is red fruit driven with overtones of Rennet apple.

## ROSE

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	175ml	250ml	Btl
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<b>Pinot Grigio Blush Delle Venezie DOC Zonin</b>	6.5	9.25	25
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Delicately dry, with an excellent balance and freshness.

Fruity and flowery notes, persistent finish.

## WHITE

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<b>Cria Cuervos Verdejo</b>	5.95	8.5	23
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A soft subtle versatile Spanish wine, compliments fish beautifully.

<b>Pinot Grigio Friuli DOC Aquileia Superiore DOC Ca Vescovo</b>	6	8.75	24
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Fresh aroma featuring acacia flower and exotic fruit notes. Its taste is full, delicately fruity, balance and with a persistent finish.

<b>Calasole Vermentino DOC Rocca di Montemassi</b>	8	10.5	31
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This wine displays peach, lime and pink grapefruit. Fresh, light bodied and well balanced on the palate

## RED

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<b>Cria Cuervos Tempranillo</b>	5.95	8.5	23
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A Spanish wine with body and strength, with berries and caramel notes.

<b>Merlot Friuli DOC Aquileia Superiore Ca'Vescovo</b>	6	8.75	24
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With fruity hints of ripe strawberries and blackcurrants. The taste is pleasantly soft, round, full-bodied, and persistent.

<b>Sasseo Primitivo Salento IGT Masseria Altemura</b>	9	12.25	35
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Full bodied wine, with notes of blackberries, backed ripe fruits, spices and soft tannins.

<b>Valpolicella Superiore DOC Ripasso Zonin</b>	9	12.5	35
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It displays notes of cherries with chocolate. Well-balanced, great structure and long finish.

## Hot Drinks

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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	
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	

### *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

## 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

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Classic Hot Chocolate (S/L)	3.40	4.00
Caramel Hot Chocolate (S/L)	3.90	4.50
Pistachio Hot Chocolate (S/L)	4.50	5.50
Baileys Hot Chocolate (S/L)	5.50	6.50
Tia Maria Hot Chocolate (S/L)	5.50	6.50
Amaretto Hot Chocolate (S/L)	5.50	6.50

## Bubble Waffle

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



## Gelato

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

## Sorbet

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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

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

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Strawberry  
Mango  
Forest Fruit



## Milkshakes

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Unicorn	5.00
Strawberry sorbet with mini marshmallows, rainbow sparkles and strawberry sauce fresh milk	
Very Berry	5.00
Vanilla gelato blended with blueberries, raspberries, and strawberry, with strawberry sauce on top, fresh milk	
Choco Bomb	5.00
Vanilla gelato blended with Nutella, oreo crumbs, kinder bueno and chocolate sauce, fresh milk	
Lotus Biscoff	5.00
Biscoff gelato with Lotus Biscoff crumbles and Biscoff sauce on top, fresh milk	
Pistachio Lover	6.00
Pistachio gelato with crushed pistachios and pistachio sauce on top, fresh milk	
Cookie Monster	5.00
Vanilla Gelato, Chocolate and vanilla cookies with chocolate sauce and Oreo crumbs on top, fresh milk	
Banoffee Pie	5.00
Banoffee gelato, ripped bananas and caramel sauce on top, fresh milk	
Rocher Kiss	5.00
Nutella Cremino gelato with chocolate sauce and crushed Rocher chocolate, fresh milk	

## Sundae

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Kinder Sundae	7.50
Kinder bueno gelato, kinder blondies cube, topped with whipping cream, kinder bueno chocolate, white chocolate sauce	
Bananietta	7.50
Banoffee, vanilla, dark chocolate gelato served with bananas ,topped with, whipping cream chocolate topping and caramelised almonds	
Antonietta Sundae	7.50
Strawberry, mango sorbet served with strawberry, raspberry, blueberry fruit, topped with whipping cream and strawberry sauce	
Banana Split Sundae	7.50
Vanilla and chocolate gelato drizzled over with Belgian milk chocolate topped with caramelized almonds	
Chocolate Fondant	7.50
Nutella Cremino gelato and fondant cake topped with Belgian chocolate drizzle whipped cream, topped with chopped hazelnuts	

### Sweet Tooth Display

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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

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**Secret Macaroon** 5.50  
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** 4.00  
Crunchy cracked top choux filled with Praline d 'ore nuts and Chantilly cream.  
Allergens: eggs, gluten, milk, soya, nuts

**Golden Lotus Pavillot (v)** 6.00  
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** 3.50  
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.



# Dolce

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- Nutella** 6.00  
Chocolate sponge cake, layered with Nutella and whipped cream, topped with chocolate glaze, fresh cream and glazed cherry  
Allergens: milk, soya, gluten, egg, nuts.
- Traditional Tiramisu** 5.00  
Ladyfingers soaked in espresso coffee and layered with mascarpone cream, topped with cocoa powder  
Allergens: egg, gluten, milk, soya.
- Pistacchio Tiramisu** 6.00  
Ladyfingers soaked in espresso coffee and layered with pistacchio mascarpone cream, topped with pistacchio crumbs  
Allergens: egg, gluten, milk, soya.
- Amaretto** 6.00  
Amaretto sponge cake filled with amaretto flavoured cream, topped with caramel glaze and amaretto biscuits  
Allergens: egg, gluten, nuts, milk, soya.
- Triple Chocolate** 6.00  
Three layers of white, milk and dark chocolate mousses topped with chocolate glaze and batons  
Allergens: egg, milk, soya.
- Black Forest** 6.00  
Chocolate sponge cake soaked in cherry syrup filled with chocolate, Chantilly cream  
Allergens: egg, gluten, milk, soya.
- Red Velvet** 6.00  
Red velvet sponge filled with mascarpone and caramel cream.  
Allergens: gluten, milk, soya.
- Ruby Fruit** 6.00  
Vanilla Sponge, Chantilly Cream and Fresh Fruit, wrapped in ruby chocolate.  
Allergens: egg, gluten, milk, soya.
- Salted Caramel Brownie** 4.50  
Salted caramel and chocolate with a silky layer of liquid caramel is sandwiched between chocolate.  
Allergens: gluten, milk, soya.
- Kinder Chocolate Blondie** 4.50  
Filled with chunks of Kinder Chocolate, and Kinder Bueno  
Allergens: egg, gluten, nuts, milk, soya.
- Vegan Carrot Cake** 6.00  
Vegan carrot Cake filled with vegan cream  
Allergens: gluten, soya, nuts

# Cheesecake

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Strawberry Cheesecake 6.00

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



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