

## Dessert Menu

Starting 30th march 2007

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| Homemade Tiramisu<br>A traditional recipe from the region of Florence  | £ 4.60      |
| Apple Crumble<br>Homemade apple crumble served on a waffle with vanilla ice cream.   | £ 4.60      |
| Crème Caramel<br>Homemade crème caramel served in a pool of caramel sauce and vanilla ice cream  | £ 4.25      |
| Chocolate Brownie<br>Homemade chocolate brownie served with warm caramel sauce and vanilla ice cream   | £ 4.95      |
| Banana Flambée (2 persons)<br>Prepared by your waiter at your table, served in a pool of hot strawberry sauce with zest of orange and lemon.   | £ 4.25 each |
| Zabaglione (2 persons)<br>This aphrodisiac is traditionally prepared by your waiter at the table.<br>A blended mousse of Marsala wine, egg yolk and sugar served on vanilla ice cream and amorette biscuits. | £ 4.25 each |
| Cheese & Biscuits<br>A selection of traditional Italian cheese served with biscuits, tomato and celery   | £ 5.35      |
| Summer Pudding (summer all year round!)<br>Homemade and served in a red fruit coulis with cream or ice cream   | £ 4.60      |
| Mixed Ice Cream (three scoops)<br>Vanilla, Stracciatella, Strawberry, Chocolate, Pistachio, Coffee and Maple Walnut  | £ 4.70      |