



DESSERT AND DRINKS MENU

Wines

HOUSE WHITE WINE

Terre di Chieti IGP ORGANIC (abv 12%)

Pecorino IGT Terre Sabelli 2018 (abv 12.5%)

Prosecco Maschio dei Cavalieri (abv 11%)

HOUSE RED WINE

Terre di Chieti IGP ORGANIC (abv 13%)

Sunelle Organic Montepulciano D'Abruzzo DOC 2017 (abv 13%)

Fragolino Spumante Rosso San Tiziano (abv 7.5%)

20cl bottle	125ml	175ml	250ml	Bottle
		5.00	6.60	20.00
		6.00	8.00	24.00
5.50				22.00
		5.00	6.60	20.00
		6.00	8.00	24.00
				28.00

Beers

Na Biretta Chiara 33cl (abv 4.9%)

5.50

Na Biretta Rossa 33cl (abv 6.3%)

5.50

Menabrea Bionda Lager 33cl (abv 4.8%)

4.50

Peroncino 33 cl (abv 4.7)

4.50

Dammenipa 33CL (ABV 5.0)

5.50

Nastro Azzurro Peroni Gluten Free 33cl (abv 5.1%)

5.50

Peroni Libera 33cl (abv 0.0%)

4.00

Digestives

Amaro Del Capo

4.00

Amaro Montenegro

4.00

Baileys

3.50

Sambuca

3.50

Amaretto Disaronno

3.50

Borghetti

4.00

Fernet / Averna / Cynar

4.00

Limoncello

4.00

Hot Drinks

Espresso

2.20

Double Espresso

2.50

Americano

2.20

Macchiato

2.30

Latte

2.90

Cappuccino

2.90

Mocha

3.20

Hot Chocolate

3.00

Chilli Chocolate or Salted Caramel chocolate.

3.20

Pot of Tea (Ask your server.)

2.50

Soft Drinks

San Pellegrino

2.20

Lemonade, grapefruit, orange & pomegranate.

Fanta Orange

2.00

Coca Cola

2.50

Diet Coke

2.50

San Pellegrino Peach+Tea

2.50

San Pellegrino Lemon+Tea

2.50

Pear/Apple Juice

1.50

Highland Still Water

1.50

Highland Sparkling Water

1.50

Desserts

* NGCI (No Gluten Containing Ingredients)

Focaccia al doppio cioccolato e fragole (* NGCI option for 7.40)

6.90

Focaccia covered in milk chocolate & white chocolate, topped with strawberries.

Affogato (* NGCI)

5.90

Vanilla ice cream topped with espresso shot.

Tiramisù

6.50

You know it well... coffee, sponge, cream, chocolate and a touch of Amaretto.

Ricotta Romana (* NGCI)

6.40

Homemade sweet ricotta covered in chocolate sauce and topped with fresh fruit.

Fragole con la Panna (* NGCI)

6.00

Lemon & sugar soaked strawberries with layers of whipped cream, topped with chocolate sauce.

Cheesecake of the day

6.50

Biscoff, white chocolate and raspberries, chocolate and pistachio.