Desserts

You'll probably have heard the Italian phrase La Dolce Vita. It means 'sweet life', and it's about enjoying life's pleasures. We're never going to argue with that.

BISCOFF™ AND CHOCOLATE DOUGH PETALS™ (TO SHARE) ♥ 12.95 We took our signature Dough Petals™ and made them a sweet way to share by adding Madagascan vanilla gelato and fresh berries 586kcal per portion			
STICKY TOFFEE PUDDING V 9.2 with Madagascan vanilla gelato 998kcal			
BOMBOLINI* Ø 8.9 lightly sweetened dough balls served with Chantilly cream, chocolate and Biscoff™ sauce and fruits of the forest sorbet 1075kcal			
Tiramisu © We'll bring out a brimming bowl of this richly layered dream of an Italian classic and serve you a scoop (or two, if you have room) at your table 576kcal 9.25			
BISCOFF™ CHEESECAKE © 8.9 light and 'creamy' with a golden biscuit base 444kcal			
CLASSIC AFFOGATO 💟 😂 6.9 with Madagascan vanilla gelato and a shot of both espresso and Disaronno 117kcal			
WARM CHOCOLATE BROWNIE () 8.9 served with salted caramel gelato and dark chocolate sauce 725kca l			
PISTACHIO CRÈME BRÛLÉE (Note: Comparison of the state of the stat			
ITALIAN GELATO Image: Comparison of the second			
SORBET @ @ 6.9 choose three scoops from lemon, mandarin, and fruits of the forest 201kcal			
CANNOLI BAR			
Sicilian pastry shells filled with sweetened ricotta and your choice of topping:			
GRANDE* N 3.2 chocolate 452kcal, candied fruit 347kcal or pistachio N 404kcal			
PICCOLO* (N) 2.2 chocolate 221kcal, candied fruit 169kcal or pistachio 227kcal (N)			
COFFEE & GRANDE CANNOLI* 5.00* coffee of your choice paired with a grande cannoli			
V Vegetarian 🧐 Vegan 🔕 Contains nuts 📧 Recipe without intentional gluten ingredients			
Recipe without intentional gluten ingredients available on request			
* Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination. This includes our recipes without intentional gluten ingredients for our pizza bases and pastas, and any items which are deep fried. Therefore these may not be suitable for those with severe allergies or strictdietary requirements. * Excludes liqueur coffee.			
A discretionary 12.5% service charge will be added to your bill.			

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- DESSERT COCKTAILS -

Ţ	ESPRESSO MARTINI Absolut Vanilia Vodka, Tia Maria, sugar syrup, espresso	12.50
Ţ	BISCOFF MARTINI 🔇 🖤 Frangelico, Absolut Vanilia Vodka, Licor 43 liqueur, cream, milk, Biscoff™ Sauce, Biscoff™ Crumb	10.75
7	WHITE CHOCOLATE & HAZELNUT ESPRESSO MARTINI (N) (N) Frangelico, Mozart white chocolate liqueur, white chocolate syrup, espresso	12.50

PISTACHIO WHITE RUSSIAN (1) Absolut Vanilia Vodka, Mozart white chocolate liqueur, Licor 43, pistachio crème, milk, double cream, matcha powder

— DESSERT WINE —

	100ml	375ml
MOSCATO D'ASTI, VIETTI CASCINETTA DOC Co Piedmont, Italy Fruity, with a touch of spritz	6.95	26.00
VIN SANTO DEL CHIANTI SERELLE, RUFFINO DOC	10.25	39.00
Tuscany, Italy Luscious, dried fruits, sweet		

— DIGESTIVO —

All measures are 25ml unless noted

CIVIDINA GRAPPA	4.95
TOSOLINI	
LIMONCELLO	4.95
TOSOLINI	
EXPRÈ COFFEE	4.95
TOSOLINI SALIZA	
AMARETTZ 🕔	4.95
DISARONNO VELVET	4.95
FRANGELICO 🔃	4.95
BAILEYS 50ml	4.95

- TEAS -

TAYLORS OF HARROGATE

Choose from: Earl Grey 1kcal, Breakfast 1kcal, Chamomile 1kcal, Green 1kcal Lemongrass and Ginger 1kcal, Red Berry and Flower 1kcal, • Plant-based milks available on request

- COFFEES -

11.25

ESPRESSO 3kcal	3.25
MACCHIATO 36kcal	3.50
AMERICANO 3kcal	3.50
FLAT WHITE 108kcal	3.75
CAPPUCCINO 139kcal	3.75
CAFÉ LATTE 135kcal	3.40
ICED LATTE 183kcal	3.40
MOCHA topped with whipped cream 328kcal	3.50
CAFÉ GUSTO Baileys and Drambuie in a café latte	5.25
IRISH COFFEE Jameson Irish Whiskey, Tia Maria or Martell VS in an Americano with sugar and a cream float	5.25
• add Cinnamon syrup 33kcal Vanilla 34kcal Caramel 25kcal Hazelnut 🔯 32kcal	0.60

3.50