AN AUTHENTIC TASTE OF ITALY



IN THE HEART OF BRIGHTON

DESSERTS MADE IN-HOUSE TRADITIONAL

Affogato Vanilla gelato topped with espresso

Sicilian Lemon Cheesecake Classic cheesecake with a crushed biscuit base, topped with a zesty lemon glaze

Panna Cotta Cooked-cream panna cotta topped with homemade raspberry sauce & fresh raspberries

Tiramisù

Savoiardi biscuits layered with coffee, sweet mascarpone cream, topped with

Crostata di Frutta

Short-crust pastry tart filled with crème pâtissière topped with fresh fruits

Duomo di Cioccolato Glazed chocolate dome filled with chocolate mousse & pistachio crème served with homemade pistachio gelato



SGROPPINO

DESSERT COCKTAIL

(VE)

Homemade lemon sorbet, vodka, prosecco, lemon twist, fresh mint



GELATO

HOMEMADE ARTISAN GELATO & SORBETS

7.50

8

V OR VE
2.80
5.50

*Please ask for today's flavours

Coppa Fragole Crushed meringue, fresh strawberries, vanilla gelato, whipped cream, strawberries & strawberry dessert sauce

Coppa Banana Split banana with vanilla, strawberry & chocolate gelato, whipped cream, amarena cherries & chocolate dessert sauce

Coppa Limoncello Lemon sorbet topped with limoncello, lemon zest & fresh mint

Coppa Nera Nera Crushed Oreos, chocolate, Biscoff & Oreo gelato, whipped cream, salted caramel crunch, chocolate & caramel sauce

Coppa Cabana Tropical fresh fruits, mango, forest fruits & passionfruit sorbet scoops, whipped cream, kiwi sauce & amarena cherries

Coppa Caffè Savoiardi biscotti soaked in coffee, vanilla, coffee & tiramisu gelato, chocolate dessert sauce

10

(VE) 10

10

3 scoops

MADE TO ORDER -

CELEBRATION CAKES & MIGNON PLATTERS

Enjoy with your meal or order & collect