## HOUSE COCKTAILS

Y	TWISTED STAR MARTINI	£9.5
	TOM COLLINS	£9.5
Y	ITALIAN COSMOA super stylish blend of cranberries, lemon, lime, Eristoff vodka, zesty orange liquor and amarettto	£9.5
Y	SPICED MARGARITAA warmly spiced classic; citrus lemon, zesty orange liquor and Cazadores tequila	£9.5
	RASPBERRY MOJITOA thirst quenching blend of Bacardi Carta Blanca rum, mint leaves, fresh raspberries, raspberry syrup and lime topped with a dash of soda	£9.5
	VENETO SOUR Treat yourself to a sophisticated cocktail with a blend of Italian brandy, fresh lemon	£9.5
Y	ESPRESSO MARTINI - IN ALL FLAVOURS!	
	Vanilla / ginger bread / caramel / honeycomb / hazelnut / flavour of the week ADD A SCOOP OF GELATO	
	NEGRONI	£9.5
	NEGRONI SPAGLIATOCampari, Antica Formula & prosecco a cocktail for those who prefer more delicate flavours but nonetheless want a drink full of taste & personality	£9.5
	BLOODY MARY On a scale of 1-10, how spicy do you like it! Smoked Tomato, Salt n Pepper, Lea & Perrins, Tabasco and Vodka.	£9.5
	SPRITZ	

9	APEROL SPRITZ Prosecco, Aperol & a splash of soda on top the most popular drink in Venice: refreshing, easygoing & happy! Perfect to be sipped as an Aperitivo just before dinner - delightful!	£9
1	AMALFI SPRITZ Refreshing and zesty! Limoncello, prosecco and Bon accord ginger beer	£9
9	FOUR SEASONS SPRITZLike the weather, this one changes often! Ask your server what this seasons spritz will be and enjoy!	£9
9	HUGO SPRITZ A delicate and refreshing aperitivo!	£9
9	CRODINO - ALCOHOL FREE	£5 eet,

## **CAKES**

HOME MADE TIRAMISU A favourite of italy! Coffee & liquour soakedlayers of sponge with a light and delicate mascarpone cream & chocolate	£5.9
CANNOLO SICILIANO Crispy Pastry roll, filled with sweetenedricotta dipped in chocolate pieces garnished with candied fruit	£5
FERRERO ROCHER CAKE A scrumptious dessert for the gods;	£5.9
CARAMEL SHORTBREADA shortbread biscuit base with a gooey caramel centre and milk chocolate	£4
VEGAN CHOCOLATE BROWNIE A beautiful dark chocolate bakedconfectionery with raspberry flakes served with a raspberry drizzle	£4.5
RUM BABA A fluffy glazed sponge soaked in arum based liqueur and dressed in an apricot syrup	£5.5
CARAMEL BROWNIE DECADENCEBelgian chocolate truffle with a soft caramel on a sticky brownie, finished with a moreish chocolate ganache	£5.5
TORTA DEL NONNA A Classic - An Italian custard tart made	£5.4
TODAY'S DELICACY Ask your server for today's special	£5.4
MUFFINS Lemon & poppy seeds, blueberry, chocolate,raspberry & white chocolate, toffee & banana	
MINI CANNOLI Lemon, chocolate, vanilla, pistachio	£2



## **GELATO**

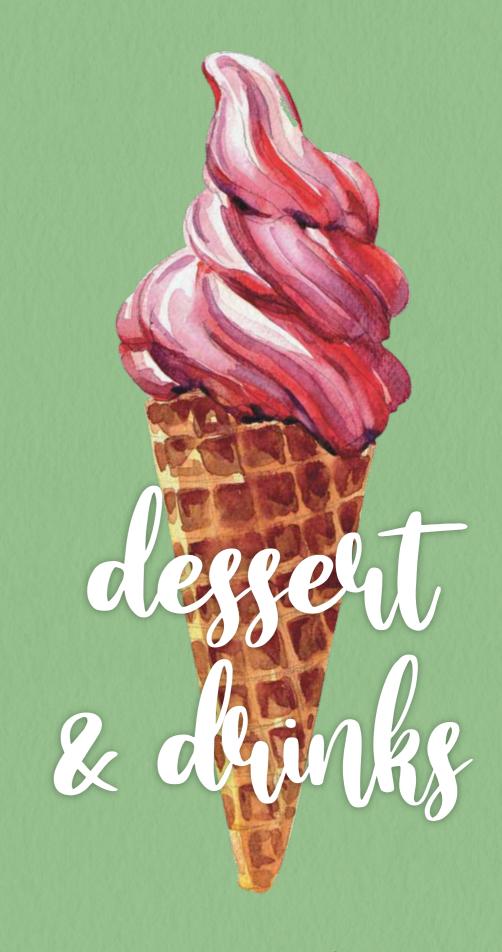
1 SCOOP: £3 • 2 SCOOPS £5 • 3 SCOOPS £7

SAUCES AND TOPPINGS AVAILABLE

MADAGASCAN VANILLA • VEGAN STRAWBERRY
HAZELNUT & CHOCOLATE • FLAVOUR OF THE WEEK

# PLEASE LET US KNOW SHOULD YOU HAVE ANY DIETARY REQUIREMENTS

All our dishes are prepared in kitchens where nuts, flour & dairy products are commonly used. We regret that we cannot guarantee our dishes are completely free from traces of gluten, lactose or nuts.







# WINE, BEER & CIDER

VINO - HOUSE WHITE OR RED 175ML £5 Our house wine may change on occasion, please ask our s	
SOSPIRO BIANCOItaly: light, crispy, floral	175ML£5.8 BTL (750ML) £23.3
SOSPIRO ROSSOItaly: floral, rounded palate, dark fruits	175ML£5.8 BTL (750ML) £23.3
ROSE'	175ML £5.8 BTL (750ML) £22.3
PROSECCO	125ML £4.6 BTL (750ML) £25.8
PERONI NASTRO AZZURO	BTL £4.4
PERONI GLUTEN FREE	BTL £4.4
MENABREA	HALF PINT £3.3 PINT £6
GUEST BEERSAsk your server for this seasons craft beers / ciders	£6.3
NON-ALCOHOLIC PERONI 00	BTL £4.2
OLD MOUT CIDER Flavours may vary seasonally	BTL £5.4
OLD MOUT CIDER - 0% (NON ALC) Flavours ma	y vary seasonally BTL £4.8

#### SPIRITS (ALL 25ML)

VODKA, GIN, WHISKY, RUM, TEQUILA, COINTREAU	£4.2
ITALIAN CHOICE Amaro, Sambuca, Fernet Branca, Frangelico, . Amaretto, Grappa, Italian Brandy, Campari, Amaro Del Capo, Lim	£4.3 noncello
BAILEYS	50ML £4.2

#### OPEN DAILY

EARLY TIL LATE

#### COLD DRINKS

COKE - DIET COKE
FANTA
SPRITE 330ML £3
IRN-BRU - DIET IRN-BRU
RED BULL 250ML £3.7
SELECTION OF FRUIT JUICES
STILL - SPARKLING WATER 500ML £3
TONIC WATER 330ML £3
SODA WATER 330ML £3
LIMONATA Italian lemonade
ARANCIATA Italian fizzy orange
ARANCIATA ROSSA Italian fizzy red orange
LIMONE MENTA Italian lemon & mint
POMPELMO sparkling Grapefruit
APPLETISER 275ML £3
LEMON ICE TEA
PEACH ICE TEA

#### HOT DRINKS

SUBSTITUTE MILK FOR SOYA, OATMILK, ALMOND MILK OR COCONUT MILK FOR ONLY AN ADDITIONAL 80P

#### **EXTRAS**

EXTRA COFFEE SHOT		8.0£
ADD CREAM & MARSHMALLOWS		£1.4
SYRUPS FOR COFFEEvanilla, caramel, hazelnut, flavour of the week		£1
	REGULAR	LARGE
LATTE	-	<b>2</b> £3.9
CAPPUCCINO	-	<b>2</b> £3.9
AMERICANO	<b>41</b> £3	<b>2</b> £3.4
MOCHA	-	<b>1</b> £4.2
ESPRESSO	<b>1</b> £2.6	_
DOUBLE ESPRESSO	<b>2</b> £3.2	
MACCHIATO	<b>£2.7</b>	<b>2</b> £3.3
CHAI LATTE	_	£4.3
HOT CHOCOLATE	<u> </u>	£4
ENGLISH BREAKFAST TEA	-	£3.1
HERBAL TEA Green tea, earl grey,chamomile, peppermint, lemon & ginger	-	£3.3

5PRESSO KEY: 1 1 SHOT 2 2 SHOTS

## SMOOTHIES, FRAPPES & MILKSHAKES

SUBSTITUTE MILK FORsoya, oatmilk, almond, coconut	£0.8
BREAKFAST BLAST SMOOTHIEbanana, strawberries, honey, yoghurt, oats, milk	£5.5
GREEN MACHINE SMOOTHIEbanana, spinach, mango & coconut milk	£5.5
MANGO TANGO SMOOTHIEmango, carrot, lime & ginger	£5.5
ICED COFFEE FRAPPEice-cold espresso coffee, milk & ice, topped with cream	£5.2
MILKSHAKESvanilla, strawberry, chocolate & hazelnut, flavour of the week	£5

# ICE CREAM & SUNDAES

#### CREATED WITH GELARTO EXCLUSIVE ITALIAN GELATO

	£7.4
	£7.4
hazelnut & chocolate ice cream, fresh mashed raspberries,	£7.4
strawberry sorbet, fresh strawberries, peaches,	£7.4
THE ITALIAN DRAMA vanilla, hazelnut & chocolate ice cream,crushed oreo biscuits, nutella, whipped cream	£7.4
AFFOGATO Rich crema gelato served withour famous Italian Aroma espresso coffee	£6.4
Choose your flavour of sauce and add some toppings if you are feeling adventuro	
	crushed oreo biscuits, nutella, whipped cream  AFFOGATO Rich crema gelato served withour famous Italian Aroma espresso coffee  WARMED WAFFLE

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