

Dessert Menu

Original Italian gelato hand made by Ariela using recipes that have been handed down through her family for 50 years

All Ice-Creams £2.80/£5.50

Vanilla Panna Cotta (a smooth vanilla with slight hint of caramel)

Roast coffee (with coffee infusion)

Pistacchio (Sicilian Bronte pistacchio nuts)

Stracciatella (milk, cream and chocolate chips)

Dulche de Leche (Latin American toffee)

Honeycomb (made with homemade honeycomb)

Ferrero Rocher (chocolate and hazelnut)

Strawberry sorbet (fresh strawberry)

Lime and Mint sorbet (think Mojito!)

Dark Chocolate sorbet

(Velvet plain chocolate suitable for dairy free diets)

HOMEMADE DESSERTS

A traditional Italian tiramisu made with a modern twist using crème pasticcera, white chocolate, Marsala mascarpone and toasted almonds. Made by an Italian so tastes like it should! 6.50

Lavender scented crème caramel served with caramel dipped physalis and homemade vanilla shortbread 6.50

Bitter chocolate rum truffle tort made with an Amaretti biscuit base served with fresh berry compote and fresh crème du menthe cream 6.50

Baked white chocolate cheesecake served with winter berry compote £6.50

Affogato of vanilla ice-cream served with a shot of Baileys and strong espresso – Simply Italian! 6.50

A selection of cheeses; Pedro Blanco ricotta, Pecorino, Sussex Brie and Brighton Blue served with homemade chutney, bouquet of celery, pickled walnut and cheese biscuits 7.95

If you have an allergy please speak to a member of staff and we have a full list of the dishes that contain certain allergens

Please note a 10% service charge will be added to the bill