

# Amaretto

ITALIAN KITCHEN & BAR

## DESSERTS

### ITALIAN ICE CREAM <sup>V/GFA</sup>

SCOOPS: 1) £3.2 2) £4.5 3) £6

Vanilla / Strawberry  
Mint chocolate chip  
Double Chocolate

### SAUCES 50p:

Chocolate/ Toffee/ Strawberry/  
Raspberry/ White Chocolate

### SORBET: <sup>V/VG/GF/DF</sup>

Blood orange / Passionfruit / Lemon

### TIRAMISU <sup>V</sup>

£9

Savoardi soaked in Italian espresso  
& chocolate liqueur, layered with whipped  
masacrpone, cocoa & chocolate, finished  
with white chocolate shards.

### AFFOGATO <sup>V/GF</sup>

£10

Two scoops of vanilla with toasted  
almonds, Italian espresso & a splash of  
Amaretto. (Alcohol free available)

### MERINGUE E

### PANNACOTTA <sup>GF</sup>

£9

Lime meringue, strawberry pannacotta,  
raspberry gel, mascarpone cream &  
powdered raspberry.

### DOLCE AL CIOCCOLATO <sup>V</sup>

£8

Chocolate fudge cake, served warm  
with chocolate sauce, toffee sauce &  
vanilla ice cream.

### COPPA PISTACCHIO <sup>V/GF</sup>

£9

Vanilla ice cream layered with chocolate  
sauce, crushed pistachio, chocolate  
shavings and pistachio cream.

### COPPA CAMELLO <sup>V</sup>

£9

Vanilla ice cream, warm sticky toffee  
pudding pieces, toffee sauce, whipped  
caramel cream & honeycomb.

## HOT DRINKS

TEA	£3	FLAT WHITE	3.5	KIDS HOT CHOCOLATE	3.3
HERBAL TEA	3.5	CORTADO	3.1	+ ADD CREAM & MARSHMALLOWS	0.50
(Peppermint/ Red Berry/Earl Grey/ Green/ Chamomile)		ESPRESSO	Single 2.8 Double 3.1	+ ADD CREAM & BISCOFF	1
CAFFE LATTE	3.7	MACCHIATO	Single 2.9 Double 3.2	+ ADD CREAM & SMARTIES	1
AMERICANO	3.2	MOCHA	3.9	OAT/SOYA MILK	0.60
CAPPUCCINO	3.6	HOT CHOCOLATE	3.8	EXTRA SHOT	1
				ADD SYRUP	0.60
				(Vanilla/ Caramel/ Hazelnut/ Cinnamon/Gingerbread)	

We use **Rocco Espresso Superiore** Arabica beans for our coffee which are pleasantly mild yet "full bodied providing a balance of acidity and sweetness with a dark chocolate aftertaste".

V VEGETARIAN VG VEGAN GF GLUTEN FREE GFA GLUTEN FREE AVAILABLE DF DAIRY FREE DFA DAIRY FREE AVAILABLE

The majority of our dishes can be modified to suit dietary requirements - just ask.

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## CAKES & PASTRIES

SERVED DAILY FROM 10AM-5PM

### SCONE £4 EACH

Homemade fruit or plain scone, served with butter, strawberry jam & fresh whipped cream

### CANNOLI GF 2 for £4

Choose from lemon, pistachio or salted caramel

### SICILIAN LEMON SLICE £4

### RED VELVET SLICE £4

### BROWNIE £4

Ask your server for todays flavour

## Aragostine

Lobster Tail Pastries

### PISTACHIO CREAM

or LEMON CREAM

£3

Our scones are homemade daily and our cakes and pastries supplied by **Sicilian Artisan Bakery**

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