



ALFRESCO

cucina italiana

DESSERTS & AFTER
DINNER DRINKS



DESSERTS

DESSERT OF THE DAY 7.20

Please ask a member of staff for today's speciality

TORTINO DI CIOCCOLATO 7.00

A unique and classic chocolate fondant (soufflé) with liquid chocolate centre served warm with vanilla ice-cream

AMARETTO TIRAMISU 6.50

Italian favourite, savoiardi biscuit soaked in coffee liqueur, layered in light amaretto and mascarpone cream, dusted with cocoa powder

BANOFFEE PIE 6.50

Fresh sliced of banana on a salty biscuit base, covered with caramel, fresh cream and decorated with chocolate flakes

VANILLA PANNA COTTA 6.50

Vanilla infused Italian custard made with fresh cream, served with (compote) fresh berries that have been preserved in sugar and alcohol

STRAWBERRY CHEESECAKE 6.50

Delicious creamy vanilla cheesecake with a buttery, crunchy, biscuit base, topped with sliced strawberries

CROSTATA DI MELA 7.00

Soft pastry filled with caramelised apples and custard served warm with vanilla ice cream

COCONUT CRÈME BRULEE 7.00

A rich creamy coconut brulee with texturally hardened caramelised sugar, served with mango sorbet

SELECTION OF ICE-CREAMS & SORBET 5.10

Three scoops of your choice:

- ▶ vanilla
- ▶ chocolate
- ▶ strawberry
- ▶ pistachio
- ▶ mango sorbet
- ▶ lemon sorbet

ITALIAN CHEESE BOARD 8.50

Selection of Italian cheeses served with oat cakes & cinnamon roasted pear compote

COGNAC & BRANDY

MARTELL 4

VECCHIA ROMAGNA 4
(Etichetta Nera)

REMY MARTIN VSOP 4

HENNESSEY 4

COURVOISIER V.S 4

DESSERT WINES

MUSCATO D'ASTI DOCG 75ML 7

Made with sweet muscato grapes from the Morelli vineyard, straw yellow with greenish hint, and a distinctive fragrance of fruit and honey

VINSANTO 75ML 7

Traditional toscany with aromas of hazelnut, caramel, honey and dried apricot

GRAHAM'S PORT 75ML 7

Aged for 10 years in oak casks, mellow flavours and smooth silky palate

AFTER DINNER COCKTAILS

SGROPPINO AL LIMONE 7.5

A dessert/digestif cocktail, originating in Venice, with a slushy texture of lemon sorbet, splash of vodka & chilled prosecco

ESPRESSO MARTINI 8

Classic after-dinner drink featuring Smirnoff vodka, Tia Maria and & freshly brewed espresso with a chocolate powder dusting

SICILIANO (light & sweet) 8

Sweet vermouth, Amaro Averna, freshly brewed coffee, simple syrup soda water

COFFEE & TEA

ESPRESSO	2.4	CAPPUCCINO	3
ESPRESSO MACCHIATO	2.6	AMERICANO	3
DOPPIO ESPRESSO	2.6	LATTE	3
AFFOGATO ESPRESSO	3	SELECTION OF TEAS	2.8
		HOT CHOCOLATE	3
		LIQUEUR COFFEES	6.2



ALFRESCO

cucina italiana

www.alfrescocleeve.co.uk | www.alfrescowestburyontrym.co.uk