



Coffee

COFFEE €2.50

ESPRESSO €2.30

*100% pure Arabica beans,
Shot of strong and aromatic coffee.
Served in a short cup*

DOUBLE ESPRESSO €2.90

MACCHIATO €2.60

*Straight Espresso with
creamy foamed milk*

CAPPUCCINO GRANDE €3.50

*Italian coffee and steamed milk
capped with creamy foamed milk
with a dusting of chocolate*



Coffee & Tea

MOCHA COFFEE €3.90

*Chocolate flavoured Latte
with whipped cream*

CAFFE LATTE €3.70

*Hot milk with a shot of Espresso
capped with creamy foamed milk*

HOT CHOCOLATE €3.20

Italian Chocolate in hot milk

TEA €2.30

HERBAL TEA €2.50

*Choose from:
Camomile, Peppermint, Green*





Dessert Wine

ALASIA MOSCATO D'ASTI GLS**6.90**..... BTL**€26.90**

Sweet and gently sparkling with delicate aromas of honey, flowers and fresh grapes. Apricots, stone fruit and a soft mousse on the palate. Delightful refreshing acidity on the finish to balance the sweetness.

CHATEAU PESQUIE BEAUME DE VENISE BTL**€19.50**

Very complex nose combining citrus notes and white fruit and flower aromas. The round, fresh palate echoes the aromatic complexity of the nose.

Gluten Free Dessert

BELGIAN CHOCOLATE
BROWNIE **€5.90**

Gluten free chocolate sponge, covered in dark chocolate flavoured fudge and served with fresh cream





Dessert

ICE CREAM €4.20

*Chocolate, Strawberry,
Mint, Vanilla available*

COMBI ICE CREAM €4.70

Combination of all four flavours.

IL PADRINO TIRAMISU €6.90

*Layers of finger biscuits, flavoured with
Italian ground coffee & liqueur, filled
with a delicious mixture of cream and
mascapone.*





Dessert



BANANA TOFFEE

BANOFI €6.50

Biscuit base with a layer of toffee interleaved with banana & covered with cream & chocolate topping.

CHOCOLATE MOUSSE

CAKE €6.50

Chocolate duchesses sponge filled with ganache, topped with hand-made macaroons and served with chocolate sauce.





Dessert

STRAWBERRY CHEESECAKE €6.50

*Cold set cheese cake topped with fresh cream
and served with fresh strawberries.*



Dessert

PROFITEROLES €6.50

Choux pastery cases filled with chantilly cream, covered in rich dark chocolate sauce, served with fresh cream



Dessert

CREME BRULEE €5.90

Traditional French homemade dessert.

