

100% ITALIAN

FRESH CUT FRUIT SMOOTHIES

Strawberry Smoothie
Mango, Strawberry

The Immunizer
Strawberry, Kiwi, Pineapple

Mango Tango
Raspberry, Mango

Pineapple Power Punch
Pineapple, Raspberry, Banana

Delightful Detox
Raspberry, Pineapple

Tropical Breeze
Raspberry, Mango, Banana

Blueberry Blush
Blueberry, Strawberry, Redcurrants

100% fruit

Milkshakes
15 Flavours!

Strawberry, Banana, Chocolate & many more
See full menu inside

Made from the finest Italian ice-cream

FRESHLY SQUEEZED FRUIT JUICE OF THE SEASON

COFFEE / TEA

COFFEE

Espresso	£1.80
Double Espresso	£2.80
Espresso Mokino	£2.80
Regular Cappuccino	£2.40
Large Cappuccino	£2.75
Caffe Latte	£2.40
Floater Coffee	£3.00
Mokino	£3.00
French Hot Chocolate	£3.00
Babyccino	£2.00

TEA

Pot of Tea	£2.00
Mint Tea	£2.00
Earl Grey	£2.00
Camomile Tea	£2.00
Herbal Tea	£2.00
Fruit Tea	£2.00

Smoothies	£4.00
Milk Shakes	£4.00
Fresh Fruit Juices - fruits of the season	£5.50

Fellini

Authentic Italian Cuisine
Since 1982



Desserts &
Ice Cream



DESSERTS - £4.50 per portion



chocolate fudge cake
Our classic deep chocolate fudge cake

crostata di pere
A hand made pear tart, with patissiere's cream and frangipan sponge topping



banoffee pie
Whipped cream, toffee and banana on a biscuit base, topped with chocolate

panna cotta
panna cotta, topped with a burnt caramel sauce



belgian apple pie
Juicy apples and sultanas surrounded by a light glazed pastry

baked cheesecake
Oven baked vanilla cheesecake



carrot cake
Carrot cake topped and filled with a passion fruit cream

baba alla crema
Italian rum soaked sponge filled with chantilly cream and topped with a black cherry



frutti di bosco
A pastry base with cream a layer of sponge, more cream and piled high with fruits of the forest

sacher torte
Rich chocolate sponge, laced with rum, filled and coated with chocolate



ICE CREAM

fresh fruit salad



black forest torte
Cream and Morello cherries sandwiched between two layers of chocolate sponge with kirsch liqueur, covered with shaved chocolate

crostata di mele
Glazed apple slices, with a thin layer of patissiere's cream, on a short pastry base.



cassata £4.50
A generous portion of cassata made with real Italian ice cream and candied fruit

orange sorbet £4.50
Refreshing orange sorbet in a natural skin



st honore
Layers of sponge and patissiere's cream, decorated with chantilly cream and glazed profiteroles

lampone e cioccolato
Layers of raspberry and chocolate mousse on a delicate sponge base



tartufo nero £4.50
Chocolate ice cream truffle with a zabaglione ice cream centre, dusted with cocoa powder

lemon sorbet £4.50
Refreshing sorbet served in natural skin



torta della nonna
Toasted pine kernels together with short pastry filled with patissiere's cream and a hint of lemon, make this classic Italian dessert

pistacchio e nocciola
Layers of pistacchio and hazelnut mousse on a delicate sponge base



kids's stuff £4.50
Children's novelty ice cream

portobello £4.50
Chocolate and cream ice cream served in a souvenir coffee mug



ricotta e pere
Two discs of sponge filled with a sweetened ricotta cream and pear pieces

torta raffaella
3 layers of sponge, filled with a delicate coconut cream, decorated with white chocolate and dessicated coconut



gelato mantecato

All of our ice cream is imported from Venice and produced using traditional artisan methods. The Italians call this artisan style of ice cream "Gelato Mantecato"

flavours

vanilla, strawberry, chocolate, banana, coffee, amaretto, amarena (black cherry), mint chocolate chip, hazelnut, panna cotta, lemon, pistacchio, stracciatella, malaga (rum & raisin), fruits of the forest, coconut, gianduia, cookies

sorbets

Lemon, Mandarin, and Mango

£1.50 per scoop



white forest torte
Alternate layers of vanilla liqueur sponge, hazelnut mousse and white chocolate mousse, decorated with white chocolate curls

torta roke
3 layers of chocolate sponge, filled with gianduia cream, decorated with chocolate and nibbed hazelnuts



tiramisu
Coffee liqueur soaked sponge, filled and topped with mascarpone cream, savoiardi biscuits and dusted with cocoa powder

trancio bosco
Alternate layers of vanilla sponge, fruits of the forest mousse and chantilly cream



toscanella
Layers of flaky pastry and patissiere's cream, topped with orange semifreddo cream, choux pastry puffs and hand laid chocolate

amaretto
Delicate sponge infused with amaretto liqueur, layered with almond cream and topped with amaretti biscuits



profiteroles
Choux pastry puffs filled with chantilly cream and coated with a thick chocolate fondant

lemon and lime
Lemon and lime cheesecake on a crumbly biscuit base, finished with a lime glaze and fresh cream rosette



pacciugo

Vanilla ice cream, fresh fruit salad and whipped cream, topped with toasted nuts and a black cherry

£5.75

banana split

Vanilla ice cream and fresh banana, topped with whipped cream, chocolate syrup and toasted almonds

£5.75

affogato

Two scoops of vanilla ice cream, drenched with espresso coffee

£4.50

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