

Dessert Menu

Vittoria
 RESTAURANT

Desserts

£4.95 each

ALL SERVED WITH FRESH CREAM AND ICE CREAM

TIRAMISU Homemade Italian dessert with mascarpone cheese, espresso coffee and savoiardi biscuits.

PANNACOTTA Traditional refreshing Italian dessert made with fresh double cream, real vanilla and sugar set with gelatine. Served with a fresh mixed berry compote.

HOMEMADE BAILEYS CHEESECAKE A crunchy digestive biscuit base topped with a light and creamy cheesecake flavoured with baileys Irish Cream.

MERINGUE NEST With fresh cream, topped with fresh fruits served with mandarin and passionfruit ice cream.

HOME MADE CHOCOLATE CAKE Indulge yourself with our heavenly moist and rich chocolate cake. Perfect for any occasion

BIG BRAMLEY APPLE PIE All time favourite. A deep filled luxury apple pie bursting with fresh bramley apples in a crisp sweet shortcrust pastry covered with hot custard.

BANOFFEE PIE Homemade with a moist biscuit base, fresh banana and toffee custard topped with fresh whipped cream.

TORTA RICOTTA E PERE Artisan made Tuscany specialty of pastry cake topped with ricotta cheese and caramelized pears.

STICKY TOFFEE PUDDING The original hot, melt in the mouth dessert, made to an authentic recipe with an indulgent toffee butterscotch sauce.

TRIO OF ITALIAN DESSERTS (GREAT FOR SHARING) £4.95 (or £1.70 each)

A trio sample of Italian specialities:

Sicilian Cannolo, Pistacchio Cassata and Neapolitan Baba.

CHEESE SELECTION £7.50

A selection of 3 Italian cheeses served with Italian bread, oatcakes, plum chutney and quince jam. Served with a 75ml glass of Moscato d'Asti (Dessert Wine).

Sundaes

ALL FRESHLY MADE TO ORDER

KNICKERBOCKER GLORY £5.50

Vanilla, strawberry and chocolate ice cream, raspberry and chocolate sauce, mixed fruit, fresh cream topped with nuts.

CARAMEL SHORTBREAD HEAVEN £5.50

Vanilla and caramel ice cream layered with fresh shortbread and toffee sauce.

COPPA FRAGOLA £5.50

Vanilla and strawberry ice cream, mouth watering wild strawberries in syrup, fruity strawberry sauce and whipped cream.

AMARETTO AND FRANGELICO DELIGHT £5.50

For the Amaretto lovers. Two scoops of Amaretto ice cream topped with Frangelico (a hazelnut flavoured) liqueur, with Amaretto biscuits, fresh cream and topped with almonds.

HOT FUDGE MARSHMALLOW £5.50

Vanilla and chocolate ice cream, hot chocolate sauce, marshmallows, fresh whipped cream.

COPPA AMARENA £5.50

Rich vanilla ice cream smothered in wild Italian Amarena cherries, fresh whipped cream and crispy Florentine wafer.

2 SCOOPS OF ICE CREAM AND ADD A SHOT OF LIQUEUR. £4.45

CHOOSE YOUR FLAVOUR OF ICE CREAM AND ADD A LIQUEUR

Baileys, Lemoncello, Frangelico, Cointreau

Affogato £3.25

1 scoop of vanilla ice cream with one shot of espresso coffee

Ice Cream

1 SCOOP £1.95

2 SCOOPS £3.50

3 SCOOPS £4.50

TRY OUR LUXURIOUS ICE CREAM. CHOOSE ANY FLAVOURS

ALMOND AMARETTO

Almond ice cream, smothered with amaretti biscuits and almond flakes

BANOFFEE PIE

Banana ice cream, enriched with dulce de leche sauce and butter shortcake crumb

CHOCOLATE FUDGE BROWNIE

Rich chocolate ice cream, with hand baked fudge brownie pieces laced with chocolate sauce

COCONUT STRAWBERRY RUFFLE

Coconut and strawberry with a duet of chocolate stracciatella and strawberry

GREEN APPLE SORBET

Refresh your palate with this tangy apple sorbet

PEANUT BUTTER CRUNCH

Rich peanut butter ice cream, with chunky, gooey peanut butter

CREAMY HAZELNUT TRUFFLE

Roasted hazelnut ice cream with a rich ribbon of hazelnut truffle

BELGIAN CHOCOLATE (gf)

A richly satisfying classic, blended with real Belgian chocolate

ESPRESSO CROQUANT (gf)

Rich aromatic coffee ice layered with caramelised hazelnuts subtle coffee sauce

MINT CHOCOLATE CHIP

The subtle flavour of mint, speckled with chocolate stracciatella and Belgian chocolate pieces

LEMON SORBET

This citrus favourite is made with real lemon juice and has a sharp zing to it

PISTACCHIO (gf)

Creamy pistacchio, sprinkled with crunchy pistachio nuts

STRACCIATELLA

A classic vanilla ice cream, with dark chocolate pieces. An Italian favourite

VANILLA POD (gf)

Velvet smooth creamy ice cream, enriched with real vanilla pod

CARAMELITA (gf)

Delicate caramel ice cream, sprinkled with creamy fudge pieces

FRAGOLINA (gf)

Lavish strawberry ice cream, layered with a rich sauce and chunky strawberry pieces

MANDARIN AND PASSIONFRUIT (gf)

A fruity mandarin ice cream, swirled with a fresh passion fruit sauce

RASPBERRY RIPPLE

Deliciously soft and tempting vanilla flavour ice cream with swirls of raspberry flavoured ripple sauce

(gf) Egg and Gluten Free

THE ITALIAN INSPIRED BLEND CREATED USING THE FINEST BEANS PRECISION ROASTED FOR A SWEET, RICH AND ROUNDED COFFEE IN THE CLASSIC MILANO STYLE. OVER THE YEAR'S, TRADITIONAL AND SPECIALISED ROASTING AND BLENDING TECHNIQUES HAVE BEEN PERFECTED SO THAT TODAY YOU CAN ENJOY A SUPERIOR COFFEE WITH A REAL ITALIAN FLAVOUR.

Coffee Selection

Our coffees are all available in de-caffeinated for an extra 50p

Regular White	Reg £2.00	Large £2.50
Regular Black	£2.00	£2.50
Espresso	£1.70	
Full bodied, intense and Aromatic flavour		
Double Espresso	£2.20	
Cappuccino	£2.20	£2.75
A mix of espresso and steamed milk. Topped with foamed milk and sprinkled chocolate		
Caffe Latte		£2.75
A decadent mix of espresso and steamed hot milk, lightly topped with foamed milk served in a tall glass Served with Sambuca		
Caffe Macchiato	£1.70	£2.20
A delightful espresso topped with whipped cream		
Spiced Chai Latte		£2.75
A subtle combination of natural ingredients including honey and real ginger, cinnamon and cloves.		
Mocha		£2.95
A delicious combination of rich Italian chocolate with a shot of Espresso		
Ciocolata Calda		£2.95
A rich and smooth Italian hot chocolate, whipped cream		

Liqueur Coffees

Finest Italian coffee served with double cream and a liqueur of you choice

Gaelic	£4.80
Served with Scotch Whisky	
Irish	£4.80
Served with Irish Whisky	
French	£4.80
Served with Brandy	
Calypso	£4.80
Served with Tia Maria	
Savoy	£4.80
Served with Sambuca	

Italian Liqueur Selection

Vecchia Romagna	£4.35
Frangelico	£3.20
Galliano	£3.20
Lemoncello	£2.80

Whisky Selection

Jameson, Irish	£3.90
Chivas Regal, Scotch	£4.50
Famous Grouse, Scotch	£3.60
Aberlour, 10 yr old Malt	£4.50
Balvenie, 12 yr old Malt	£4.85
Bowmore, 12 yr old Malt	£4.85
Glenkinchie, 10 yr old Malt	£4.70
Lagavulin, 12 yr old Malt	£4.10

ORDER A COFFEE AND LIQUEUR / WHISKY AND SAVE £1

For our full list of liqueurs and whiskies please see our drinks list

Tea Selection

Regular Breakfast

£1.95

Mighty Leaf Herbal Teas

All £2.95

**Organic Breakfast
(Black Tea) Caffeine**

A robust, wide awake blend of organic black tea leaves. Our take on the classic English Breakfast blend is serene contemplation from dawn to dusk

**Organic Earl Tea
(Black Tea) Caffeine**

Perfection of a classic – gold tips of rich organic black tea leaves blended with a twist of deep first press Bergamot oil

**Orange Dulce
(Black Tea) Caffeine**

Like a lusciously rich dessert, Orange Dulce is a dark brew teeming with notes of orange, vanilla and jasmine blossoms

**Green Tropical Tea
(Green Tea) Light Caffeine**

Smooth green tea leaves are harmoniously blended together with sweet tropical fruits to create a tasteful and healthy infusion

**White Orchard
(White Tea) Light Caffeine**

Mouthwatering fruits of melon and peach harmoniously blend with the delicate notes of pure white China tea leaves

**Organic Spring Jasmine
(Green tea) Light Caffeine**

Chinese organic green tea leaves scented with the intoxicating aroma of Arabian jasmine blossoms

**Chamomile Citrus
(Herbal Tisane) Caffeine Free**

A tea to curl up with and savour by the sip. Soothing Egyptian chamomile flowers with subtle slices of citrus

**Organic Mint Melange
(Herbal Tisane) Caffeine Free**

Renew and refresh with the finest mint leaves from the lush mountains of Morocco. A well-rounded infusion with sweet lingering notes

**African Nectar
(Herbal Tisane) Caffeine Free**

African rooibos leaves teeming with tropical fruits and blossoms – antioxidant rich

