TRE CICCIO

— EST 2016 ———

DOLCE

CLASSIC TIRAMISU The classic 'pick me up' of sponge fingers dipped in strong coffee, topped with Amaretto & mascarpone cream, dusted with cocoa powder (G, E, D, N)	£9.00
PANACOTTA Cooked vanilla cream with malted chocolate sauce & toffee popcorn (G, D, N)	£8.00
CANNOLI Sicilian salted caramel pastries with chocolate sauce (D, G, E, N)	£7.50
BISCOTTO AL CIOCCOLATO Baked chocolate brownie with salted caramel ice cream & hazelnut praline (P, E. N, SB, D, G)	£8.50
AFFOGATO Neapolitan blend espresso, Amaretto or Bailey's with vanilla ice cream (SD, E, D, N)	£7.50
GELATI Selection of Italian artisan ice cream - Ask waiter for today's selection (D, N, G, E)	£6.50

ALLERGENS

(V) VEGETARIAN (VE) VEGAN

(C) Celery (CR) Crustaceans (D) Dairy (E) Egg (F) Fish (G) Gluten (L) Lupin (M) Mustard (M0) Molluscs (N) Nuts
(P) Peanuts (S) Sesame (SB) Soya Bean (SD) Sulphur Dioxide

Gluten free options are available on request**Please be aware all items which are cooked in our fryers may contain traces of all allergens** If there any food allergies or intolerance, please speak to a member of our staff before ordering. All menu dishes are subject to availability, change of specification & market pricing.