

MAMMA MIA

PIZZERIA

DESSERTS

TIRAMISU 'pick me up'
savoiardi finger biscuits soaked in coffee, Marsala & Amaretto with mascarpone 6.95

PROFITEROLES
vanilla cream & rich chocolate sauce 6.95

LEMON SORBET
served in the skin 5.95

TARTUFO
zabaglione cream centre surrounded with ice cream & covered with crushed hazelnuts & cocoa 5.95

CHOCOLATE FUDGE CAKE
served warm with vanilla ice cream 5.95

AFFOGATO
vanilla ice cream drowned in Frangelico liqueur with a shot of strong espresso 6.95

ICE CREAM

VANILLA • CHOCOLATE • STRAWBERRY • MINT CHOC CHIP

Single scoop 2.95 • Two scoops 3.95 • Three scoops 4.75 • ICE CREAM CONE Choose a single scoop of any flavour £2.95

LIQUEURS 35ml

ITALIAN

AMARETTO 4.95

LIMONCELLO 4.95

FRANGELICO 4.95

SAMBUCA 4.95

HOUSE

BAILEYS 4.95

COINTREAU 4.95

TIA MARIA 4.95

GRAND MARNIER 4.95

DRAMBUIE 4.95

LIQUEUR COFFEE

a good strong coffee laced with any liqueur - topped with floated double cream 7.95

LAVAZZA COFFEE

FLAT WHITE 2.95

CAPPUCCINO 2.95

LATTE 2.95

ESPRESSO 2.50

DOUBLE ESPRESSO
2.75

AMERICANO 2.95

MACCHIATO 2.50

ORGANIC TEA

All 2.75

BREAKFAST

EARL GREY

PEPPERMINT

GREEN

CAMOMILE

AMARO & GRAPPA

We always carry a good selection of Amaro & Grappas.

Please see the reverse of this menu'

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GRAPPA'S

Grappa is a fragrant grape based Brandy of Italian origin. Made from distilling the skins, pulp, seeds & stems (pomace) from the residue of winemaking. Traditionally thought of as a fiery rough peasant drink, it's now held in high regard.

GRAPPA JULIA; Perfectly clear & crisp. £4.95

GRAPPA DI MOSCATO; Fine grappa from Piemonte, showing intense floral aromas. £6.95

NARDINI GRAPPA BIANCA; Slightly lighter style of grappa £6.95

NARDINI GRAPPA RUTA; White grappa infused with a branch of the aarue plant. £6.95

ANTINORI TIGNANELLO GRAPPA; Top quality Sangiovese & Cabernet Sauvignon grapes are distilled to make this fine robust grappa. £7.95

GRAPPA DI PINOT GRIGIO; Classic single varietal giving a unique crisp spirit. £6.95

NARDINI RISERVA GRAPPA; Aged in Slovenian oak to give a softer spirit. Apple & honey notes reminiscent of a lowland malt £8.95

AMARO

Amaro, Italian for "bitter", is a traditional herbal liqueur, commonly drunk as an after dinner digestif. It's often flavoured with several dozen herbs & roots to produce a sometimes syrupy bitter sweet flavour.

LUCANO; Official Amaro of the House Of Savoy, the now deposed Italian royal family. Accentuated bitterness tempered by a long sweet flavoursome finish of allspice & herbal aromas £5.75

AVERNA; The same recipe has been used for over 180 years for this Sicilian orangey tonic. It contains over 33 herbs giving accentuated bitterness giving a long sweet flavoursome finish of allspice & herbal aromas. £5.75

FERNET BRANCA; Made in Milan since 1845 using a secret recipe know only to Fernet Branca President Nicolo Branca this powerful Amaro is not for everyone!! Minty with a punchy bitter root start which turns in to medicinal flavours reminiscent of a Victorian apothecary. £5.75

MONTENEGRO; Initially sweet turning mildly bitter with hints of orange zest, cherry, vanilla & kola. This is a great introduction to Amaros. £5.75

AMARO DEL CAPO; From the southern region of Calabria traditionally served chilled this blend of 29 herbs, flowers, fruits & roots has hints of bitter orange, sweet orange peel, liquorice, camomile & juniper. £5.75

CYNAR; A bitter sweet infusion of artichokes & 13 types of herbs & spices. Distinct burnt citrus & kola notes. Surprisingly refreshing served with a slice of orange, over ice & topped with soda as an aperitif £5.75

BRANDY

VECCHIA ROMAGNA; Iconic label, one of Italy's best selling spirits £5.95

VECCHIA ROMAGNA TRE BOTTI; Matured in Italian red wine, French oak barriques & Slovenian oak casks. This produces notes of chocolate covered coffee beans, red grapes, dried apricot, baklava & marmalade that linger on the finish. 8.95