

MAMMA MIA

PIZZERIA

DESSERTS

TIRAMISU 'pick me up'
savoiardi finger biscuits soaked in
coffee, Marsala & Amaretto with
mascarpone 5.95

PROFITEROLES
vanilla cream & rich chocolate
sauce 5.95

LEMON OR ORANGE SORBET
served in the skin 4.95

TARTUFO
zabaglione cream centre
surrounded with ice cream
& covered with crushed
hazelnuts & cocoa 4.95

CHOCOLATE FUDGE CAKE
served warm with vanilla
ice cream 5.75

AFFOGATO
vanilla ice cream drowned in
Frangelico liqueur with a shot of
strong espresso 5.95

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 4.25
LIMONCELLO 4.95
FRANGELICO 4.95
SAMBUCA 4.95
SAMBUCA NERO 4.25

HOUSE

BAILEYS 4.25
COINTREAU 4.25
TIA MARIA 4.25
GRAND MARNIER 4.25
DRAMBUIE 4.25

LIQUEUR COFFEE

a good strong coffee
laced with any
liqueur - topped
with floated
double cream 5.95

COFFEE

FLAT WHITE 2.65
CAPPUCCINO 2.65
LATTE 2.65
ESPRESSO 2.00
DOUBLE ESPRESSO 2.50
AMERICANO 2.00
MACCHIATO 2.00

ORGANIC TEA

All 2.50

BREAKFAST
EARL GREY
PEPPERMINT
GREEN
CAMOMILE

AMARO & GRAPPA

We always carry a good selection of Amaro & Grappa's.
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. £4.75

GRAPPA DI MOSCATO; Fine grappa from Piemonte, showing intense floral aromas. £5.75

NARDINI GRAPPA BIANCA; Slightly lighter style of grappa £6.95

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

ANTINORI TIGNANELLO GRAPPA; Top quality Sangiovese & Cabernet Sauvignon grapes are distilled to make this fine robust grappa. £6.95

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 £7.95

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 £4.95

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. £4.95

CIOCIARO; Light bitterness, an earthiness accompanied with hints of mixed herbs, woody spice & notes of caramel & mocha. £4.95

FERNET BRANCA; Made in Milan since 1845 using a secret recipe known 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. £4.95

MONTENEGRO; Initially sweet turning mildly bitter with hints of orange zest, cherry, vanilla & kola. This is a great introduction to Amaros. £4.95

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 £4.95

BRANDY

VECCHIA ROMAGNA; Iconic label, one of Italy's best selling spirits £5.75

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. 7.95

JACOPO POLI DI VINO ARZENTE BRANDY; A fine single vintage 10 year old brandy distilled from Trebbiano di Soave grapes. Packaged in a hand blown glass bottle. £8.95