

DESSERTS

Ask your server
about gluten-free
dessert options

HOUSE MOCHA TIRAMISU £5.25

Traditional Italian pick-me-up dessert, homemade coffee flavoured sponge, mascarpone and chocolate, served with a scoop of Equi's Double Cream Vanilla ice cream

CIOCCOLATO FUDGE CAKE £4.95

Double indulgence, chocolate fudge cake, served sumptuously warm with Equi's Belgian Chocolate ice cream

PANACOTTA BIANCA £4.95

Italian classic, vanilla based with a hint of white chocolate, served with fresh seasonal fruits and coulis

BANOFFEE PIE £5.75

Freshly homemade sweet banoffee pie, served with Equi's Double Cream Vanilla ice cream

MERINGHE *con la PANNA* £5.25

Freshly made meringue with liqueur cream, coulis and fruits of the season

STICKY TOFFEE PUDDING £4.95

Local favourite, served temptingly warm with toffee sauce and Equi's Toffee Fudge ice cream on the side

CARAMELLO CLASSICO £4.95

Warm caramel shortcake with a scoop of Equi's Double Cream Vanilla ice cream and rich caramel and chocolate sauces

CHEESECAKE *del GIORNO* £5.75

Please ask your server for Today's cheesecake delight, served with your choice of cream or ice cream

APPLE CRUMBLE SHORT SUNDAE £4.95

Delicious homemade apple crumble deconstructed, topped with Equi's Double Cream Vanilla ice cream, served in a martini glass, simply delightful

ROCCA SPECIAL SUNDAE £5.75

Let your server tempt you with our delicious Sundae of the moment

Equi's TRIO GELATO £4.95

A delicious selection of local award winning Equi's Italian ice cream, including Double Cream Vanilla, Belgian Chocolate, Strawberry Fruit, Chip off the Old Mint Choc, Pistachio, Toffee Fudge, and Scottish Tablet. Ask your server for three scoops of your favourites!

After Dinner Cocktails

GODFATHER Malt Whisky and Amaretto £5.95

GODMOTHER Vodka and Amaretto £5.95

CHOCOLAT ORANGE LUXE £6.25

Bailey's Chocolat Luxe and orange liqueur served over ice

CAFFE

WE USE ITALY'S FINEST LAVAZZA COFFEE, AND CARRY TWO DIFFERENT BLENDS FOR YOUR PREFERENCE:

SUPER CREMA ~ A SMOOTH, VELVETY, MILD BLEND WITH AROMAS OF HONEY AND ALMONDS

GRAN ESPRESSO ~ A RICH, DISTINCTIVE MILANO BLEND, WITH AROMAS OF DARK CHOCOLATE AND SPICES

Our tea and coffee will be made with semi-skimmed milk upon your request

CAFFE AMERICANO *Reg* £2.05 | *Lge* £2.25

Black coffee

CAFFE BIANCO *Reg* £2.15 | *Lge* £2.45

White coffee

CAPPUCCINO *Reg* £2.25 | *Lge* £2.55

Pure espresso mixed with steamed milk, topped with foamed milk, and sprinkled lightly with chocolate to finish

ESPRESSO £1.85

Full bodied, intense and unaccompanied

CAFFE LATTE £2.55

A combination of espresso and steamed milk served in a tall cup

CAFFE MOCHA £2.95

A rich coffee of choice, mixture of espresso, Italian-style hot chocolate and steamed milk, topped with or without cream served in a tall cup

CIOCCOLATA CALDE £2.95

Classic Italian hot chocolate, rich, smooth and decadent, topped with or without cream served in a tall cup

CAFFE MACCHIATO £2.00

Small perfectly formed miniature cappuccino

CAFFE PANNA £2.45

Double shot espresso, served in a glass topped with fresh cream

CAFFE CORRETTO £4.25

Pure espresso and your choice of liqueur

SELECTION *of* LIQUEUR COFFEES £4.95

Ask your server to add a liqueur of your preference;

Gaelic Coffee (*Whisky*) Calypso Coffee (*Tia Maria*)

Italian Classico (*Amaretto*) Seville Coffee (*Cointreau*)

Irish Cream Coffee (*Baileys*) English Coffee (*Gin*)

POT OF TEA *for 1* £2.25

Selection of fine teas available for your preference;

Traditional Breakfast | Earl Grey | Assam |

Peppermint | Camomille | Green | Mixed Berry