

# Desserts

## DOLCE-DESSERTS

**Dolce Alla Banana Carmellata** £4.95

Biscuit base filled with fresh bananas. Topped with caramel, cream and chocolate flakes.

**Tiramisu** £4.95

Homemade tiramisu made with a secret recipe that originated from Florence.

First made in 1978 at La Margherita.

**Crème Caramel** £4.75

Homemade crème caramel served in a pool of caramel sauce and vanilla ice cream.

**Banana Flambé (2 people)** £4.95 each

Fresh banana flambé with brandy prepared by your waiter at the table,

served in a pool of hot strawberry sauce with zest of orange, lemon and vanilla ice cream.

**Zabaglione (2 people)** £4.95 each

This aphrodisiac is traditionally prepared by your waiter at the table. A blended mousse of marsala wine, egg yolk and sugar served with vanilla ice cream and amoretti biscuits.

**Cheese and Biscuits** £5.75

A selection of Italian and continental cheeses served with biscuits, tomato and celery.

**Mixed Ice Cream (three scoops)** £4.75

Vanilla, strawberry, chocolate, pistachio, toffee and coffee.

**Children's Ice Cream portion** £3.15

Vanilla, strawberry, chocolate, pistachio, toffee and coffee.

**Cupid Cioccolato** £4.95

Chocolate and walnut brownie, served with vanilla ice cream and butterscotch sauce.

**Godere Al Cioccolato** £4.95

Chocolate cake, mousse and fudge icing coated with chocolate chips and cream.

**Frutti De Bussco** £4.95

Pastry case filled with crème patisserie and topped with a selection of summer fruits.