## BUON APPS <br> River lounge \& Italian restaurant

## Dassents \& Hot Drinks

## Dolci Della Gara

## TIRAMISU CLASSICO (V)

$£ 8.75$
Tia maria and coffee soaked savoiardi biscuits layered with creamy vanilla, Bellabomba liqueur and mascarpone. Finished with a dusting of dark chocolate cocoa.
PEANUT STACK (V)
Stacked brownie cubes, peanuts and chocolate chips on a brownie base with peanut butter cream and topped with toffee sauce. Served with Italian artisan vanilla ice cream.
CREME BRÛLÉE CHEESECAKE (GF, V) £8.25
A light and creamy vanilla cheesecake set on a biscuit base. Topped with a light caramelised sugar glaze and served with Italian artisan vanilla ice cream and amarena cherries.
CRUMBLE PONTECAGNANO
(GF, VEGAN )
Stewed spiced apples topped with a light crumble and served with salted caramel ice cream.
CANNOLO CEFALÙ (V)
Sicilian sweet pastry tube filled with whipped sweet ricotta and mascarpone, chocolate, candied orange and pistachio.
Served with a mandarin coulis.
CAFFÈ AFFOGATO (V, +GF)
Artisan Italian vanilla ice cream 'drowned' with rich espresso coffee.
(Add a shot of Amaretto liqueur $£ 3.95$ )

CHEESE PLATTER (+V, +GF) £8.95
A selection of classic Italian cheeses Dolce latte blue, Pecorino Romano and mature Gran Moravia cheese. Served with artisan crackers, seeds and balsamic caramelised onion marmalade.
GELATO DELLA CASA (+GF)
$£ 7.95$
Choose 3 scoops from our range of Italian artisan ice creams:
Vanilla (V)
Banana (V)
Chocolate (V) Salted Caramel ( VEGAN )
Sorbet of the Day ( VEGAN )
(please ask for today's flavour)

## Dessert Cocltails

FRANGELICO MARTINI
£10.75
Frangelico, Amaretto, Amarula, Monin vanilla and espresso.
BOMBARDINO (SERVED WARM) $£ 10.50$
Brandy, Bella Bomba (Eggnog) and whipping cream.
ESPRESSO MARTINI
£10.25
Vanilla vodka, coffee liqueur, Monin vanilla and espresso coffee. A perfect way of combining coffee and alcohol.

## Drinkes Teas and Ooffees

DESSERT \& FORTIFIED WINE 50ML
Harvey's Fino Sherry
$£ 4.25$
Harvey's Bristol Cream Sherry $£ 4.25$
Taylors Port
£4.25
Vin Santo
£7.25
AMARI 25ML
Montenegro
$£ 4.75$
Amaro Averna £4.75
Amaro Del Capo £4.75
GRAPPA 25ML
Grappa Chardonnay $£ 5.95$
Grappa La Trentina Tradizionale £4.95
Amarone $£ 6.50$
Grappa Gewurtztraminer £6.50
Grappa La Trentina Morbida $£ 5.25$
LIQUEUR COFFEE £8.35

## Served with a double shot of coffee and 35 ml of alcohol

Baileys Coffee
Irish Coffee
Tia Maria Coffee
Sambuca Coffee
Disaronno Amaretto Coffee
HOT CHOCOLATE
Hot Chocolate
$£ 4.25$
Hot Chocolate with
fresh whipped cream $£ 4.50$
BREW TEA CO. LOOSE TEA
English Breakfast £4.25
Decaffeinated English Breakfast $£ 4.25$
Earl Grey £4.25
Moroccan Mint £4.25
Green Tea £4.25
Fruit Punch $£ 4.25$

## CAMOMILE TEA

Camomile tea bag $£ 4.25$
CAPPUCCINO £4.25
Espresso coffee topped with frothed milk.
MOCHA CAPPUCCINO $£ 4.30$
Hot chocolate and espresso topped with
frothed milk and chocolate powder.
ESPRESSO
Single $£ 3.10$
Double $£ 3.35$
CAFFE LATTE £4.25
Espresso coffee with steamed milk.
MACCHIATO
$£ 3.50$
Espresso with a touch of frothed milk .
AMERICANO
$£ 3.90$
A double shot of coffee served with hot or cold milk.

FLAT WHITE
$£ 4.25$
A double shot of expresso coffee served with steamed milk.


BLUEBERRY VICTORIA SPONGE $£ 4.95$
CHOCOLATE CAKE £4.95
TOASTED PANETTONE £4.95
RASPBERRY BAKEWELL TART (GF) $£ 4.25$

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[^0]:    (V) VEGETARIAN, ( VEGAN ) VEGAN, ( + VEGAN ) CAN BE MADE VEGAN, (GF) FREE FROM GLUTEN,
    (+GF) CAN BE MADE FREE FROM GLUTEN
    All our dishes are homemade \& prepared fresh to order so please be aware that there may be a delay in busy periods.
    Food allergies and intolerances - before you order your food \& drinks please speak to our staff if you would like to know further information about the ingredients used. If you have a specific food allergy or intolerance please note whilst we endeavour to ensure that the specified allergen is not added to your requested dish, allergens are handled in the kitchen, therefore we cannot guarantee that there is no risk of cross-contamination.

