



Dessert Menu

Our desserts are made daily in house from scratch using fresh ingredients. No preservatives, colours or flavourings are added.

Gelato della casa £1.25 per scoop

Fresh dairy ice cream selection - see our ice cream counter for today's choice. All our ice creams and sorbets are produced by a local farm using only the best dairy products.

Rossini delight £3.75

Champagne sorbet stirred with Chambord liquor served in a Martini glass.

Ciocolatini della casa £3.75

Selection of homemade chocolates and biscuits. Our chocolate is imported from Belgium and contains minimum 55% of cocoa solids.

Box of chocolates take away £5.95

Take our great chocolates home in a stylish Primo box. Please visit our chocolate counter for choices.

Coppa Caraibi £4.25

Coconut and pineapple ice cream drizzled with lime and ginger syrup and a touch of dark rum, served in an almond basket.

Pera profumata £4.50

Homemade poached pear with touch of aniseed flavour served with pecan praline ice cream and crème anglés. Divine!

Crema bruciata alla nocciola e cioccolato £4.50

Chocolate and hazelnut crème brûlée. Fantastic!

Coppa Primo £4.50

Vanilla and chocolate ice cream topped with amaretti biscuits, hazelnut brittle and chocolate sauce.

Tiramisu £4.75

Typical Italian "pick me up". Homemade sponge soaked with espresso and Marsala, topped with mascarpone and cocoa dust.

Torta di formaggio con lamponi £4.75

Homemade vanilla and raspberry cheesecake served with raspberry coulis.

Budino al cioccolato caldo £4.75

For chocoholics - hot chocolate sponge pudding served with your choice of ice cream and hot chocolate fudge sauce.

Semifreddo allo Yoghurt e prugne £4.75

Frozen yoghurt and ricotta dessert served with pistachio nuts and cinnamon and sweet plum sauce.

Mousse al cioccolato puro £4.75

Dark chocolate mousse served with almond tuile biscuit.

Selezione di formaggi £6.50

Italian cheese selection served with celery sticks, grapes, walnuts and acacia honey.

