

# SUGO

## Dolci

**Tiramisù** £ 5.50

*Traditional Tiramisù with eggs and mascarpone cheese finished with Pavesini biscuits dipped in coffee*

**Panna cotta** £ 5.50

*Italian style panna cotta flavored with either:  
Chocolate // Hazelnuts // Strawberries// Mixed berries*

**Chocolate Tart** £ 6.00

*Dark chocolate tart with sweet pastry, served with orange and mascapone cream*

**Toffee Pudding** £ 5.50

*Sticky toffee pudding served warm with caramel sauce and Italian custard galetto*

## Coffee & Tea

**Espresso** £ 2.40

**Double espresso** £ 3.90

**Cappuccino** £ 2.70

**Latte** £ 2.70

**Flat white** £ 2.70

**Americano black** £ 2.40

**Americano white** £ 2.50

**Hot chocolate** £ 3.50

**Tea (pot)** £ 2.40

*(please, ask your server for available brew)*

**For dietary intolerances and allergies please ask the manager**

## Dessert Wines

**Vin Santo (abv 16.0%)** 100ml £ 5.00

Fascinating and elegant bouquet with intense aroma of candied fruit, honey, hints of citrus, cinnamon, nutmeg and walnut. In the mouth complex notes of dried fruits such as apricot, pineapple, figs and dates. Accent of orange peel for the finish...

**Marsala (abv 16.0%)** 100ml £ 5.00

Particularly sweet Marsala infused with egg yolk and bursting with natural flavours; this fortified wine is perfect with pastries and ice cream

**Port (abv 18.0%)** 50ml £ 3.50

**Sherry (abv 17.5%)** 50ml £ 3.50

### Liqueurs £/25ml

Di Saronno	3.00
Frangelico	3.00
Nocino	3.00
Limoncello	3.00
Sambuca	2.50
Montenegro	2.50
Jagermeister	2.50
Tia Maria	2.50

### Brandy & Cognac £/25ml

Vecchia Romagna	3.50
Martell	3.00
Remy Martin	4.50
Courvoisier VS	3.00

### Grappa £/25ml

Stravecchia	3.00
Limousin	3.00

### Whiskey £/25ml

Talisker	4.00
Laphroaig	4.00
Monkey Shoulder	4.50
Woodford Reserve	4.00
Jameson	2.50
Bushmills	2.50

### Whiskey £/25ml

Bowmore	4.00
Famous Grouse	2.50
Jack Daniel's	2.80
Bell's	2.50
Makers Mark	4.00
Tullamore Dew	3.50