

Dolci - Desserts

Composizione Gelato Sasso

Sasso's very own homemade Italian ice cream: chocolate, vanilla, strawberry and pistachio*

*availability may vary

5.75

Suggested accompanying drink, 50ml. Glass Morsi di Luce £5.50

Panna cotta con salsa ai cantuccini

An individual home made cooked cream dessert with a cantuccini crème anglais

6.95

Suggested accompanying drink, 50ml. Glass Muscat Beames de Venise £3.95

Torta di limone con salsa di mirtillo e suo sorbetto

Home made Lemon tart drizzled with berry sauce and served with limoncello sorbet

6.95

Suggested accompanying drink, 25ml. Chilled Limoncello shot £3.50

Tiramisu con salsa all'anice e sambuca

Home made Tiramisu served with an aniseed and sambuca sauce

6.95

Suggested accompanying drink, 25ml. Glass Tia Maria or Sambuca £3.50 each

Crostata di cioccolato grand cru 70%

A home made chocolate tart made with 70% dark chocolate, served with pistachio ice

cream and salted caramel sauce

6.95

Suggested accompanying drink, 25ml. Glass Harrogate Rum £3.95

Semifreddo con noci, cioccolato bianco con salsa toffee all'amaretto

An individual home made ice cream dessert made with caramelised walnuts and white

Chocolate served with a toffee and amaretto sauce.

6.95

Suggested accompanying drink, 50ml. Glass Muscat Beames de Venise £3.95 or 125ml. Glass Prosecco £5.95

Formaggi misti italiani e europei

Our chef's selection of four cheeses served with crackers, chutney and grapes

(For extra cheese £1.25 supplement/per cheese)

8.50

Suggested accompanying drink, 100ml. Glass Amarone della Valpolicella £7.20

Coffee *

Espresso	2.75
Double Espresso	2.95
Cappuccino	2.75
Caffe Latte	2.75
Caffe Americano	2.75
Double shot cappuccino	2.95
Caffe Corretto - want a liqueur in your espresso - just ask!	3.95
Irish /Calipso Coffee /Liquor coffee	4.75

*All coffees are also available in decaffeinated

After Dinner Drinks

Port 50ml.

Graham Late Bottle Vintage £4.20

Sherry - 50ml.

Fino Innocenti (Dry) £2.95

Sherry Cream £2.95

Whisky - 25ml.

Bells 8 Year Old Whisky 40% £3.95

Bushmills Original 40% £3.95

Jack Daniels 40% £3.95

Glenmorangie 10 Years 40% £4.50

Talisker 10 Years 45.8% £4.95

Lagavulin 16 Years 43% £6.25

Grappa - 25ml.

Miele Grappa Museum 35% £3.50

A smooth honey flavoured grappa served chilled

Grappa Poli Sarpa 40% £3.75

Poli have been making grappa since 1898 in the Veneto foothills. This is a floral and delicately herbaceous Grappa

Grappa Tignanella Antinori 42% £5.50

A grappa from the famous SuperTuscan house made from the Cabernet and Sangiovese grapes—this is an aromatic balanced grappa

Grappa Amarone Borgo Antico San Vitale 38% £5.75

A prestigious Grappa, smooth and intense with a persistent finish

Grappa Chardonnay Borgo Antico San Vitale 40% £5.95

A delicate flowery grappa silky on the palate with notes of dried fruit

Sassicaia Grappa Marchesi Antinori 40% £6.50

Finally the Grappa from the Super Tuscan producer, this is an aristocratic grappa finished in the same oak barrels as the famous Sassicaia wine

Liqueurs - 25ml.

Tia Maria 26.5% £3.75

Cointreau 40% £3.75

Drambuie 40% £3.75

Grand Marnier 40% £3.75

Baileys Irish Cream 17%(50ml.) £4.75

Amaretto di Saronno 28% £3.95

Sambuca 38% £3.95

Limoncello 33% £3.75

Brandy - 25ml.

Vecchia Romagna Etichetta near 40% £4.50

Cognac - 25ml.

Courvoisier VS 40% £3.95

Remy Martin VSOP 40% £4.95

Armagnac

Castarede XO 20 Years 40% £6.50

Calvados

Calvados Boulard

Grand Pays D'Auge 42% £4.95

Please advise us of any food allergies or dietary requirements