

# Piazza Firenze

NOT ALL INGREDIENTS ARE LISTED IN  
THE DISH DESCRIPTIONS — PLEASE  
INFORM YOUR SERVER OF ANY  
ALLERGIES OR INTOLERANCES.

# Dolci & Gelati

*Tiramisu* £8.50  
Homemade traditional tiramisu. (contains alcohol)

*Crostata di Mele* £8.50  
Shortcrust pastry filled with apple purée & topped with sliced apple, served with vanilla ice cream.

*Torta di Cioccolato* £8.50  
Chocolate fudge cake served warm with cream or ice cream.

*Crepe Vesuvio* £8.50  
Pancakes with vanilla ice cream, chocolate sauce and almond flakes. (contains nuts)

*Sottosopra* £8.50  
Banana and toffee on a biscuit base with cream, served with ice cream.

*Sticky Toffee Pudding* £8.50  
Served with vanilla ice cream.

*Burnt Basque Cheesecake* £8.50  
Burnt Basque cheesecake with raspberry compote, served with vanilla ice cream or cream.

*Panna Cotta* £8.50  
A chilled raspberry fruit panna cotta with a raspberry compote.

*Sorbetti* £8.50  
Two scoops from raspberry, mango or lemon.

*Gelati* £8.50  
Choose three scoops from vanilla, chocolate or strawberry.

*Affogato con Frangelico* £8.95  
Two scoops of vanilla ice cream, a shot of espresso and hazelnut liqueur. (contains alcohol and nuts)

*Profiteroles* £8.50  
Profiteroles filled with cream, topped with chocolate sauce and served with ice cream or cream.

*Italian Cheese & Biscuits* £8.95

## Caffè

*Filter Coffee* £3.50

*Espresso* £2.75

*Double Espresso* £3.50

*Cappuccino/Caffè Latte* £3.50

*Tea/Fruit Tea* £2.70

*Liqueur Coffee* Irish, Calypso... £7.95

*Liqueurs* Sambuca, Grappa... £5.95