Trattoria SAN MARCO

RISTORANTE & PIZZERIA ESTP 2008

I DOLCI

DESSERTS

DESSERIS	
(£1.00 supplement with ice cream)	
chocolate fudge cake chocolate sponge, with a cocoa fudge cream	8.50
banoffee cheesecake creamy soft-set banana and toffee dessert	8.50
coffee renoir choux pastry filled with crème patisserie and whipped cream, topped with a coffee flavoured icing	8.50
sticky toffee pudding served warm with butterscotch sauce	8.50
tiramisu della casa classic homemade Italian dessert	8.50
meringue nest meringue with berry compote and whipped cream	8.50
panettone pudding Italian bread and butter pudding served warm with vanilla sauce	8.50
crème brûlée rich custard base topped with a contrasting layer of hard caramel	8.50
oreo sundae vanilla and chocolate ice cream, with crushed Oreo cookies and chocolate sauce, topped with whipped cream & chocolate flake	8.50
affogato vanilla ice cream, drenched in espresso topped with crushed amaretti biscuits	8.50
macaroons trio of homemade macaroons	7.00
selection of cheeses (please allow 10 mins) served with crackers and biscuits	9.90
ice cream 2 scoops 5.50 3 scoops vanilla, chocolate, strawberry, fererro rocher, cookies and cream, raspberry ripple, salted caramel, mint choc chip, rum and raisin, wild cherry	6.50
childrens toy ice cream chocolate owl, strawberry hippo or vanilla panda	5.00
DESSERT WINE	
verduzzo (zaglia) 125ml golden in colour, with hints of honey and peach flavours	4.60
recioto 2003 (begali) 50ml dark ruby red in colour, intense aroma with warm, sweet, full-toned flavour, perfect with cheese	4.90
COFFEE	
black, white espresso large espresso cappuccino	3.50 3.50 3.90 3.90
latte hot chocolate	4.50 4.50
chocolate chocolate chocolate, whipped cream & marshmallows liqueur coffees your choice of liquor with coffee and cream float - Irish, French	7.50
TEA	
english breakfast, earl grey, green tea, peppermint, camomile	3.50