

• DESSERTS •

My family love desserts, so I have chosen some of our current & long standing favourites...enjoy!

BAILEYS PANNA COTTA £6.50

CARAMEL SAUCE & CANTUCCINI BISCUIT (n)

*Like most great concoctions, this dessert was created by chance when my wife bought a bottle of Baileys liqueur for one of our dinner guests. I thought I'd try it in the panna cotta I was making... All I can say is 'Wow'!
Italian Escape p.274*

CHOCOLATE FONDANT £6.50

STUFFED WITH CHOCOLATE TRUFFLES & VANILLA ICE CREAM (v) (n)

*My son Rocco's favourite dessert, he actually told me that if I didn't include this on the menu I'd be crazy. Well, Rocco - I'm not crazy!
Buonissimo! p.41*

TIRAMISÙ £6.50

THE ULTIMATE ITALIAN DESSERT (n)

*If you make a Tiramisu then you must do it right... I only use fresh mascarpone cheese, proper espresso coffee, the best Savoiardi biscuits, free range eggs and Amaretto liqueur. Perfetto!
Fantastico! p.144*

PANETTONE & BUTTER PUDDING £6.50

LEMON & FLAKED ALMONDS (v) (n)

*By far my favourite hot pudding ever! Of course bread and butter pud ingeniously originated in Britain but it is slightly perfected by the panettone.
Italian Adriatic Escape p.218*

CHOCOLATE CHESTNUT CAKE £6.50

WHIPPED CREAM (v) (n)

*Originally from Tuscany, chestnut cake was once considered a poor man's dessert. It was usually made in late autumn and early winter – once the chestnut crop had been harvested and turned into flour – and was made from local, seasonal and often foraged ingredients
Gino's Hidden Italy p.218*

AFFOGATO £5

AMARETTI, ESPRESSO & VANILLA ICE CREAM (v) (n)

*Simplicity at its best...home-made vanilla ice-cream drowned in espresso coffee and served with amaretti biscuits.
Buonissimo! p.40*

CHEESE BOARD £8.50

GORGONZOLA, BUFFALO RICOTTA & PECORINO SARDO (n)

A selection of my favourite classic Italian cheeses - served with truffle honey, handmade crostini, walnuts and our delicious mustard fruits to really bring out the flavour of each cheese.

• ICE CREAM & SORBET •

I know I am biased, but for me, Italian ice-cream is the best in the world. Here at My Restaurant, we make all our own ice-creams to my special recipes.

VANILLA | CHOCOLATE | NUTELLA (n) | PISTACHIO (n)

LIMONCELLO | Italian Escape p.266

BLACKBERRY SORBET | Italian Coastal Escape p.206

SERVED WITH A HOMEMADE WAFER BISCUIT (v) £5.50

- ADD NUTELLA SAUCE FOR £1.25 (n) -

CORNETTO £5.50

Two hand crafted, freshly prepared waffle cones with your choice of ice cream. Great for sharing.

We do occasionally have to substitute products so you must advise us of any **allergies / dietary requirements** on every visit as our recipes do change. Allergen information on all recipe ingredients is available upon request, however please be advised that we do use most, if not all allergens in our kitchens. We also cook different foods in the same equipment. Should you require further information regarding ingredients or the cooking process, please ask your server at time of ordering. **(v)** These dishes are suitable for vegetarians. **(n)** Denotes dishes containing nuts or traces of nuts. **(p)** Denotes dishes containing peanuts or traces of peanuts. Due to the presence of peanuts/nuts in our restaurants, there is a small possibility that peanuts/nut traces may be found in any of our items. Our fish and meat dishes may contain small bones. All prices are inclusive of VAT. There will be an optional service charge.

• DESSERT WINE •

Let us compliment your dessert choice with a stunning mouthfeel of honey nectar in a glass - Salute!

MOSCATO PASSITO DOC PALAZZINA - Il Cascinone, Piemonte

100% Moscato

A characterful dessert wine with aromas of ripe apricot and acacia. A fabulous honey mouthfeel which leads to a long, fresh and lingering finish.

Glass 125ml Bottle 375ml
£7.25 £18.25

RUPE RE DOC VENDEMMIA TARDIVA - Cavit, Trentino

A Blend of Sauvignon Blanc, Chardonnay, Riesling, Nosiola & Gewurztraminer

Luscious notes of honeysuckle and hints of dried apricots. Orange blossom, honey and vanilla fill the mouth. The sweetness is balanced by a lively fresh, clean finish.

Bottle 500ml
£34.00

• HOT DRINKS •

• SLOW ROASTED IN ITALY •

Our coffee is made using a traditional Neapolitan blend, with beans sourced from the Tico family in Naples, who've been roasting coffee for generations.

Espresso	£2.75
Large Espresso	£3.00
Macchiato	£2.75
Americano	£2.75
Cappuccino	£3.25
Flat White	£3.00
Caffe Latte	£3.25

• TEA FROM TWININGS •

In a time where coffee was king, Thomas Twining went against the tide to share his love of tea. His passion turned a little-known commodity into the nations favourite drink.

English Breakfast	£3.00
Earl Grey	£3.00
Camomile	£3.00
Green	£3.00
Peppermint	£3.00
Fresh Mint	£3.00
Fruit Tea	£3.00

• AMARI •

Italy is the spiritual home of Amari and these herbaceous digestif liqueurs are a fitting finale to any meal!

FERNET BRANCA - Lombardia

Italy's most iconic amaro was launched in 1845 by Bernardino Branca and is famed for its unmistakable intensity

50ml
£5.25

AMARO MONTENEGRO - Emilia-Romagna

Founded in 1885 in Bologna, Stanislao Cobianchi named his liqueur for Princess Elena of Montenegro and this well-known amaro is loved for its light intensity & sweeter flavour profile

£5.25

CYNAR - Lombardia

Created in 1952 by Venetian philanthropist – Angelo Dalle Molle but now part of Grupo Campari's Italian portfolio and characterised by the inclusion of artichoke in the recipe

£4.50

AMARO AVERNA - Sicilia

Dating all the way back to 1868, the storage of the botanicals and herbal infusion for Averna still takes place in the commune of Caltanissetta but since Grupo Campari bought Fratelli Averna in 2014, manufacture, bottling & distribution has moved to their factory outside Milan

£4.75

BRANCA MENTA - Lombardia

Menta was released in 1963 as a sweeter version Fernet Branca laced with peppermint oil. Eduardo Branca drinks his over ice!

£5.50

VECCHIO AMARO DEL CAPO - Calabria

Born out of a family with a history of distilling around Sicilia, Del Capo was created in 1965 using ingredients exclusively from Calabria. Production is now centred around the commune of Limbadi, and it is best served ice cold from the freezer!

£5.25