



Blueberry Panacotta

A smooth and creamy vanilla panacotta with fresh blueberry puree, limoncello curd and amaretti biscuit



Chocolate Mousse Trio

A chocolate mousse trio with white chocolate, milk chocolate and dark chocolate, served with raspberry coulis



Torta Tiramisu

Layers of sponge soaked with liqueur and coffee, filled with mascarpone and coffee cream, dusted with a rich cocoa powder



Nutella Cheesecake

A luxurious cheesecake made with Nutella chocolate and Oreo biscuit base, topped with toasted hazelnuts and Ferrero Rocher



Profiteroles Scuro

Soft choux pastries filled with a superb chantilly cream, all covered with chocolate cream



Moda Petit Four

A trio of Amaretto liqueur and caramel pannacotta, strawberry ice cream in a chocolate cup and passion fruit cheesecake with passion fruit liqueur



Chocolate Fondue

Warm chocolate fondue with a soft caramel and cointreau centre, served with crema ice cream, chocolate sauce and almond bresilienne



Affogato Amaretto

Italian vanilla ice cream served with a shot of caffe vergnano espresso, amaretto liqueur and amaretti biscuit



Strawberry Seduction

Soft and smooth strawberry with Italian crema ice cream



Chocolate Treat

Rich and creamy chocolate with Italian crema ice cream



Cherry Moment

Smooth cherry ice cream laced with cherry pieces with Italian crema ice cream



Rosso Dream

An elegant and refreshing blood orange sorbet with Italian crema ice cream

LUXURY dolci designed by *moda'*

All desserts £7.95

All desserts may contain traces of nuts. Please speak to a member of staff if you have any food intolerances or food allergies

Meringa Al Limone



£8.95

Lemon meringue roulade laced with dairy cream, with strawberry puree, lemon curd, candied lemon & Italian vanilla ice cream

Red Velvet Cheesecake



£9.95

Red velvet cheesecake covered with chocolate fudge on a crispy biscuit base with blood orange sorbet, Morello cherries in brandy & fresh pouring cream

Signature 6 Bento Box



£9.95

Orange and vanilla crème brûlée, cherry and almond cheesecake, Italian lemon cream cannoli, chocolate mango and lime fondue, limoncello posset cup, mini profiteroles with raspberry coulis

Homemade Dolci



Indulge in our unique and exciting desserts made with passion and care by our skilled pastry chefs.

Designed by
J. Nacer & B. Sabzi

Vegan & Gluten Free Desserts



Vegan cheesecake



An oaty biscuit base topped with a sweet vegan cheesecake style topping (Vegan & Gluten free)

£7.95

Vegan vanilla bean



A superior dairy free vanilla bean ice cream (Vegan & Gluten free)

£7.95

Coffees, Liqueurs & Cognacs

Proud to use



Coffee & Tea

Filter Coffee	£2.95
Floater Coffee	£3.95
Cappuccino	£3.95
Caffè Latte	£3.95
Espresso	£2.75
Double Espresso	£3.50
Decaff Espresso	£3.50
Americano	£3.25
Hot Chocolate	£3.95
Selection of Teas	£3.95
Earl grey, Peppermint, Green	

Liqueur Coffees

£6.95

Italian - Amaretto
Calypso - Tia Maria
Irish - Whiskey
French - Cognac
Parisian - Cointreau
Sultan - Baileys
Shin Shin - Morgans rum
Correto - Sambuca
Russian - Vodka



Liqueurs

Limoncello	£3.95
Served chilled	
Amaretto	£3.95
Frangelico	£3.95
Galliano	£3.95
Strega	£3.95
Baileys	£3.95
Sambuca White	£3.95
Sambuca Black	£3.95
Served chilled	
Averna	£3.95
Kahlua	£3.95
Grappa	(Ask for menu)

Cognacs

Courvoisier	£5.95
Vecchia Romagna	£5.95
Italian Brandy	
Remy Martin	£7.95
Hennessy XO	£10.95



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