

# Ravello

## Dolci

*All our desserts are homemade on the premises by our Chefs*

<b>TIRAMISU</b>	<b>£5.95</b>
<b>PANNA COTTA</b> <i>Traditional Italian formed cooked cream with a passion fruit flavour and strawberry sauce</i>	<b>£5.95</b>
<b>CANNOLI</b> <i>Fried pastry dough filled with chocolate mousse</i>	<b>£5.95</b>
<b>CROSTATA DI MELE</b> <i>A warm mouth watering apple tart with caramelised apples, served with a cinnamon ice cream</i>	<b>£5.95</b>
<b>CHEESECAKE</b> <i>Vanilla and lime cheesecake sprinkled with lime flakes, served with a scoop of blackcurrant sorbet</i>	<b>£5.95</b>
<b>FORMAGGIO E BISCOTTI</b> <i>Selection of Italian cheeses with biscuits and honey</i>	<b>£7.25</b>

## Gelato

<b>GELATO CON LIMONCELLO</b> <i>A scoop of Vanilla and Honeycomb ice cream, served with a shot of limoncello</i>	<b>£5.45</b>
<b>GELATO CON AMARETTO</b> <i>A scoop of Coconut and Vanilla ice cream, served with a shot of Amaretto</i>	<b>£5.95</b>
<b>AFFOGATO</b> <i>A scoop of vanilla ice-cream "drowned" with a shot of espresso</i>	<b>£3.50</b>

SELECTION OF 3 SCOOPS - £5.25 ~ KIDS 2 SCOOPS - £2.95

**VANILLA ~ SUCCULENT STRAWBERRY ~ HEAVENLY HONEYCOMBE  
DOUBLE CHOCOLATE ~ CARIBBEAN COCONUT ~ CINNAMON**

*Our Ice Creams and Sorbets are locally made in the well known Marshfield Farm*

## Sorbetto

1 scoop - £1.95

**LEMON ~ MANGO ~ BLACKCURRANT**

## Dolci Vino

### VIN SANTO DEL CHIANTI SERELLE, RUFFINO, ITALY

100ML BOTTLE  
7.35 27.00

*Malvasia and Trebbiano grapes from Ruffino's La Solatia and Gretole estates are arefully dried in well ventilated rooms for about two months. This has the effect of concentrating the sugars in the 'must' and as a result the fermentation, in French oak casks, is slow and long. The wine is then further aged in small oak casks for three years, prior to being blended and bottled. The resulting wine exhibits aromas of candied fruit and notes of honey, eucalyptus and citrus fruits as well as an intriguing touch of nutmeg and caramel. The palate is dense and rich, packed with dried fruit flavours such as apricot, pineapple and fig, with a delicious sweetness in balance and a refreshing finish.*

### RECIOTO DI SOAVE CLASSICO, BOLLA, ITALY

35.00

*Selected Garganega and Trebbiano di Soave grapes are placed on mats to dry until the February of the following year, thereby concentrating both the juice and the flavours. After pressing, a slow fermentation takes place in oak barriques for four months followed by further two months ageing on the yeast sediment and three months in bottle before release. An intense, acacia honeyed aroma and flavour with subtle oak hints on the finish.*

## Caffe con Liguor

*e Crema - £5.95*

#### SICILIANO

*Sambuca*

#### CALYPSO

*Tia maria*

#### FRANCAISE

*Courvoisier VSOP*

#### SCOZESE

*Scotch whiskey*

#### IRLANDESE

*Irish whiskey*

#### LATINO

*Amaretto*

#### BAILEYS

*Baileys*

## Caffe

WHITE COFFEE - £2.20 ~ LATTE - £2.20 ~ BLACK AMERICANO - £2.20

ESPRESSO - £1.95 ~ DOUBLE ESPRESSO - £2.20 ~ MACCHIATO - £2.20

CAPPUCCINO - £2.20 ~ HOT CHOCOLATE - £2.50