

Dessert

- al mascarpone:
crema di UOVA
zucchero

since

2024

UOVA e zucchero



LUMIA

• ITALIAN TRATTORIA •



a DI CAFFÈ intenso



CACAO
amaro



DOLCI

MILLEFOLGLIE

£7.95

LAYERS OF CRISP PUFF PASTRY FILLED WITH VANILLA PASTRY CREAM

TIRAMISÙ

£7.95

CLASSIC ITALIAN DESSERT MADE WITH ESPRESSO-SOAKED LADYFINGERS, LAYERS OF MASCARPONE CREAM, AND A DUSTING OF COCOA.

CANNOLO SICILIANO

£7.95

SICILIAN CRISPY SHELL OF SHORT CRUST PASTRY FILLED WITH CREAMY RICOTTA CHEESE TOPPERS WITH CRASHED PISTACHIO

GELATI & SORBETTO

£4.00

VANILLA OR LEMON SORBET

AFFOGATO

£6.95

VANILLA GELATO "DROWNED" IN A SHOT OF HOT ESPRESSO. THE NAME "AFFOGATO" LITERALLY TRANSLATES TO "DROWNED" IN ITALIAN, WHICH PERFECTLY DESCRIBES THE PREPARATION METHOD. UPGRADE IT WITH A SHOT OF AMARETTO FOR £2.00

COFFEE

ESPRESSO

£3.50

MACCHIATO

£3.75

DOUBLE ESPRESSO

£3.75

LATTE

£3.95

CAPPUCCINO

£4.00

AMERICANO

£3.75

TEA

£3.00

ENGLISH TEA, EARL GREY, GREEN TEA, CAMOMILE
PEPPERMINT

ITALIAN HOT CHOCOLATE

£4.50

THICK, RICH, AND DEEPLY CHOCOLATEY—TRUE COMFORT IN A CUP. ADD A SPLASH OF BAILEYS OR SPICED RUM FOR AN INDULGENT TWIST.

WHITE CHOCOLATE & PISTACCHIO

£4.50

CREAMY, SMOOTH, AND DELICATELY NUTTY—A SWEET, ELEGANT TAKE ON HOT CHOCOLATE.

AMARI

AMARO DEL CAPO	£ 4.50
A Calabrian classic with vibrant herbal, citrus, and mint notes – best enjoyed ice-cold for a crisp, clean taste.	
AMARO LUCANO	£ 4.50
Rich and aromatic, blending over 30 herbs for a bold, earthy bitterness with hints of citrus and caramel.	
LIMONCELLO	£ 4.00
A bright, sweet lemon liqueur from the Amalfi coast, served chilled for a refreshing finish.	
SAMBUCA	£ 4.00
Classic Italian anise-flavoured liqueur, smooth and aromatic, served with coffee beans.	
AMARETTO DISORONNO	£ 4.00
Sweet almond liqueur with a warm, nutty aroma and a soft, velvety finish.	
FRATELLI VENA LIQURIZIA	£ 4.00
Infused with Calabrian liquorice roots for a rich, woody note. Intense and aromatic	
MONTENEGRO	£ 4.00
A smooth Italian herbal liqueur with notes of orange peel, spice, and vanilla – perfectly balanced and gently bitter.	
VIN SANTO DEL NONNO	100ML £5.50
served with cantucci	

After dinner COCKTAIL

GRASSHOPPER	£10.00
A CREAMY, MINT-CHOCOLATE COCKTAIL THAT'S SWEET, SMOOTH, AND A LITTLE NOSTALGIC.	
SGROPPINO	£10.00
LEMON SORBET PROSECCO & VODKA	
ESPRESSO MARTINI	£10.00
VELVETY AND BOLD A PERFECT MIX OF COFFEE AND VODKA WITH A HINT OF SWEETNESS.	

Uccialo in legno / lavorate

MASCARPONE

anti **UNA CREMA** liscia e
SENZA Grumi

500g Di
MASCARPONE



MASCARPONE il composto di UOVA e zucchero, amalgama (80g)



CAFFÈ forte



CAFFÈ ALI
ba

