

Dessert



since

2024

LUMIA

• ITALIAN TRATTORIA •

- al mascarpone:
crema di UOVA
zucchero



UOVA e Zucchero



a DI CAFFÈ intenso



CACAO
amaro



DOLCI

PASTICCOTTO LECCESE £7.50

TRADITIONAL PASTRY FROM PUGLIA, FEATURING A WARM, FLAKY CRUST FILLED WITH RICH VANILLA CUSTARD AND CHERRY AMARENA

TIRAMISÙ £8.50

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

CANNOLO SICILIANO £8.50

SICILIAN CRISPY SHELL OF SHORT CRUST PASTRY FILLED WITH CREAMY RICOTTA CHEESE.

GELATI & SORBETTO £4.00

VANILLA OR LEMON SORBET

TORTA CAPRESE £8.50

CHOCOLATE AND ALMOND CAKE FROM CAPRI, WITH A CRISP EXTERIOR AND A MOIST, INTENSE CENTER.

AFFOGATO £7.50

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.

occhiale in legno lavorato

MASCARPONE

enti **UNA CREMA** liscia e
SENZA Grumi

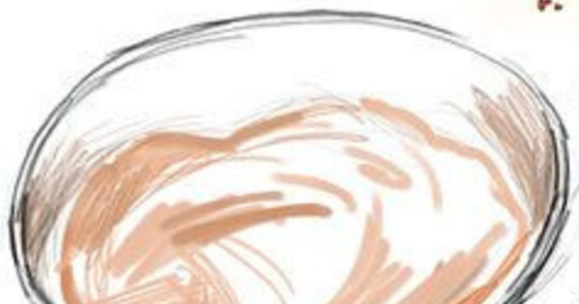
500g Di
MASCARPONE

MASCARPONE: il composto di UOVA e zucchero, amalga

(80g)



CAFFÈ forte



cacao ALI
ba

