

DELFINO

— PIZZERIA —

DESSERTS

Warm homemade apple tarte-tatin with coconut ice cream £6.50

Home made traditional tiramisú £6.50

Warm chocolate fondant with melting centre
served with vanilla ice cream £6.50

Fresh pineapple £6.00 ♦ Amaretto cheesecake £6.90

Tortino al Limone: Tangy lemon tart with a raspberry sauce £6.50

Gorgonzola e Pera: Creamy gorgonzola served with pear and biscuits £7.90

ICE CREAMS

Ice creams are made using traditional methods and the finest ingredients available, such as Belgian chocolate, Madagascan vanilla pods, citrus fruits and pistachio nuts from Sicily

Choice of: Vanilla, Chocolate, Strawberry, Pistachio, Coconut £6.00 (3 scoops)

SORBETS

Choice of: Sicilian lemon, Ruby orange or Mango £6.00 (3 scoops)

WHY NOT TRY THESE CLASSIC ITALIAN DIGESTIVI

Limoncello: Lemon ♦ Bargolino: Wild thorn berries

Fragolino: Wild strawberry ♦ Amaretto: Almond

All at £5.00

Vin Santo con Cantuccini 125ml £7.90

Tuscany's famous dessert wine served with its traditional
accompaniment of dry almond biscuits