

Lucia

LUCIAWINEBAR.CO.UK

📷 LUCIARESTAURANTS

Lucia

DESSERT
MENU



INDULGENT DESSERTS

ITALIAN TIRAMISU	8.5	CHOCOLATE, BERRY & BISCOFF SHELL VG	8.5
Classic tiramisu with layers of sponge cake, mascarpone cream, coffee and sweet marsala wine		In a chocolate shell, with fresh berries, chocolate twigs & raspberry sorbet	
Add gelato +£2.5			
STRAWBERRY, CHOCOLATE & LIME PAVLOVA	8.5	WARM RICH CHOCOLATE BROWNIE	8.75
Meringue, chocolate lime ganache, strawberry jelly, white chocolate soil & peach sorbet		Homemade with cream or vanilla gelato. GF option available	
PISTACHIO & MATCHA SABLE	8.5	STICKY TOFFEE PUDDING	8.5
Strawberry & Matcha ganache, rose jelly & fresh raspberries		Homemade sticky toffee sponge, topped with warm sticky toffee sauce. With cream or vanilla gelato	

AFFOGATO 7.5

TWO SCOOPS OF GELATO, SERVED WITH A SHOT OF HOT ESPRESSO

Vanilla | Chocolate | Salted Caramel | Amarena | Pistachio
Lemon Sorbet VG | Peach Sorbet VG / Pomegranate Sorbet VG

Add liqueur +£2.5 Tia Maria, Frangelico, Amaretto, Cointreau

GLUTEN FREE ITALIAN

GELATO ICE CREAMS

TWO SCOOPS 6.5 THREE SCOOPS 8.5

Available flavours:

- Vanilla
- Chocolate
- Salted caramel
- Amarena
- Pistachio
- Pomegranate sorbet
- Lemon sorbet VG
- Peach sorbet VG

DESSERT COCKTAILS

TIRAMISU MARTINI	12	ESPRESSO MARTINI	11.25
Hennessy, Tia Maria, Vanilla Syrup and Mascarpone. Perfectly shaken and dusted with chocolate		Absolut vanilla vodka, Kahlúa coffee liqueur, vanilla syrup and a shot of espresso. Served with coffee beans. Choose from Classic or Salted Caramel	
CANDYFLOSS MARTINI	11	PORNSTAR MARTINI	11.25
Rhubarb gin, Apple liqueur, Apple juice, Lemon juice and Foaming bitters. Served with candy floss		Absolut vanilla vodka, passionfruit liqueur, pineapple and passionfruit puree. Served with a shot of Prosecco	
LOVE POTION	11		
Lychee infused vodka, Lychee liqueur, Strawberry syrup, Lychee juice, Lime juice and Foaming Bitters			

DESSERT WINE

ELYSIUM BLACK MUSCAT (USA)	
Sweet Spice, Black Plum, Raisins, Roses, Chocolate. Perfect with Chocolate based desserts.	
BOTTLE 32 GLASS (75ML) 6.75	
CASTELNAU DE SUDUIRAUT SAUTERNES (France)	
Peach, Apricot, Marmalade, Honey, Orange Blossom. Great with soft vanilla based desserts like cheesecake, citrus tarts and cheeseboards.	
BOTTLE 39 GLASS (75ML) 8.25	

ROYAL TOKAJI 5 PUTTONYOS (Hungary)	
Indulgent, Lusciously Sweet, Orange Peel, Figs, Cinnamon. Vegan (VG). Perfect pairing with strong/blue cheeses or with fruit based desserts.	
BOTTLE 58	

PORT WINE

FONSECA BIN 27 (Portugal)	
Intense, Bramble, Cassis, Plums, Velvety. Great with Chocolate & Fruit desserts - equally great with cheeseboard.	
BOTTLE 45 GLASS (50ML) 5	
CROFT RESERVE TAWNY (Portugal)	
Dried Apricots, Roasted Almonds, Walnuts, Orange Peel. Great with nutty, caramel, chocolate desserts.	
BOTTLE 48 GLASS (50ML) 5.5	

PENFOLDS 'FATHER' GRAND TAWNY (Australia)	
Opulent, Mulberries, Chocolate, Toasted nuts, Raisins, Cloves. The Ultimate Cheese Board Wine Pairing.	
BOTTLE 62 GLASS (50ML) 7	

HOT DRINKS

ORGANIC TEAS	3.25
English Breakfast Tea	
HERBAL/FLAVOURED TEAS	3.5
Green Tea	
Peppermint Tea	
Earl Grey	
Mango & Bergamot	

CLASSIC COFFEES	SINGLE	DOUBLE
Espresso	3.5	3.85
Espresso Macchiato	3.65	3.85
Caffé Americano		3.85
Caffé Mocha		3.85
Cappuccino		3.85
Caffé Latte		3.85
Flat White		3.75

LIQUEUR COFFEE

ITALIAN COFFEE	8.25
Amaretto	
IRISH COFFEE	
Jameson	
FRANGELICO COFFEE	
Hazelnut Liqueur	
TIA MARIA COFFEE	
Coffee Liqueur	
BAILEYS COFFEE	
Irish Cream Liqueur	

An optional 10% service charge will be added to your bill. Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. Additional allergen information is available on request - please ask your server for further information.

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS