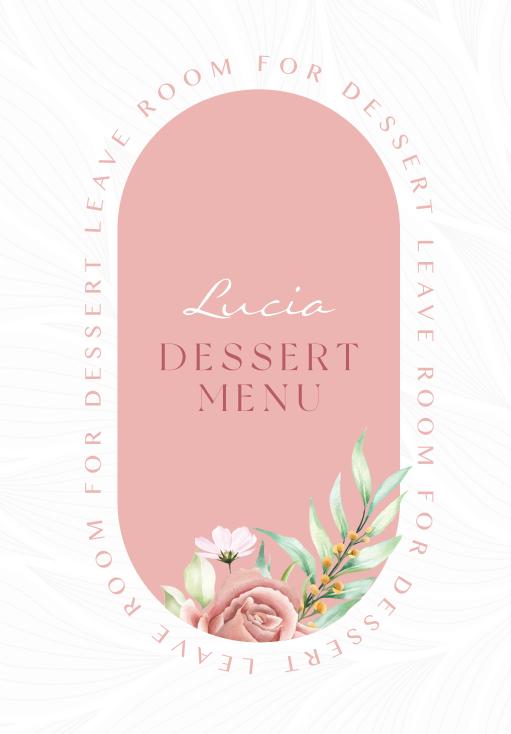
Lucia

LUCIAWINEBAR.CO.UK



INDULGENT DESSERTS

8.5

ITALIAN TIRAMISU

Classic tiramisu with layers of sponge cake, mascarpone cream, coffee and sweet marsala wine Add gelato +£2.5

STRAWBERRY, CHOCOLATE 8.5 & LIME PAVLOVA Merinque, chocolate lime ganache, strawberry jelly, white chocolate soil & peach sorbet

PISTACHIO & MATCHA SABLE 8.5 Strawberry & Matcha ganache, rose jelly & fresh raspberries

CHOCOLATE, BERRY & 8.5 **BISCOFF SHELL VG** In a chocolate shell, with fresh berries, chocolate twigs & raspberry sorbet

WARM RICH CHOCOLATE 8.75 BROWNIE Homemade with cream or vanilla gelato. *GF* option available

STICKY TOFFEE PUDDING 8.5

Homemade sticky toffee sponge, topped with warm sticky toffee sauce. With cream or vanilla aelato

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

12

11

11

GLUTEN FREE ITALIAN GELATO ICE CREAMS

TWO SCOOPS 6.5 THREE SCOOPS 8.5

DESSERT COCKTAILS

TIRAMISU MARTINI Hennessy, Tia Maria, Vanilla Syrup and Mascarpone. Perfectly shaken and dusted with chocolate

CANDYFLOSS MARTINI

Rhubarb gin, Apple liqueur, Apple juice, Lemon juice and Foaming bitters. *Served with candy floss*

LOVE POTION

Lychee infused vodka, Lychee liqueur, Strawberry syrup, Lychee juice, Lime juice and Foaming Bitters

Available flavours:

- Vanilla

- Amarena

- Pistachio
- Chocolate - Pomegranate sorbet
- Salted caramel - Lemon sorbet vG - Peach sorbet VG
- ESPRESSO MARTINI 11.25 Absolut vanilla vodka, Kahlúa coffee *liqueur, vanilla syrup and a shot of* espresso. Served with coffee beans.

PORNSTAR MARTINI 11.25 Absolut vanilla vodka, passionfruit *liqueur, pineapple and passionfruit puree.* Served with a shot of Prosecco

Choose from Classic or Salted Caramel

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

HOT DRINKS

ORGANIC TEAS 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

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

LIOUEUR COFFEE

8.25

ITALIAN COFFEE 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 ourrestaurants, 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

3.25

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS