

Lucia

LUCIAWINEBAR.CO.UK
@f LUCIARESTAURANTS

Lucia
**DESSERT
MENU**



ALL OUR DESSERTS ARE HOMEMADE
BY OUR IN-HOUSE PASTRY CHEF

INDULGENT DESSERTS

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ITALIAN TIRAMISU v <i>Classic tiramisu with layers of sponge cake, mascarpone cream, coffee & sweet marsala wine</i> Add gelato +2.5	9.5	BERRY PAVLOVA 9 <i>Lemon curd, raspberry coulis, whipped cream, chilli ginger crumble, peach sorbet</i>
CHOCOLATE, BERRY & BISCOFF SHELL vG <i>A delicate chocolate shell, with fresh berries, chocolate twigs & watermelon sorbet</i>	9.5	WARM RICH CHOCOLATE BROWNIE 9.5 <i>Homemade & served with your choice of cream or vanilla gelato</i> GF option available
VANILLA PANNA COTTA 8.5 <i>Strawberry feuilletine & mixed berries</i>		STICKY TOFFEE PUDDING 9.5 <i>Warm sticky toffee sponge, drizzled with toffee sauce & served with cream or vanilla gelato</i>

AFFOGATO 7.5

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

Customise with Tia Maria, Frangelico, Amaretto, Cointreau +2.5

GLUTEN FREE ITALIAN

GELATO & SORBET

TWO SCOOPS 8 THREE SCOOPS 10

Choose from our selection of handcrafted gelato and refreshing sorbets:

- Vanilla
- Pistachio
- Chocolate
- Salted Caramel
- Watermelon Sorbet vG
- Lemon Sorbet vG
- Amarena
- Peach Sorbet vG

DESSERT COCKTAILS

TIRAMISU MARTINI 12 <i>Hennessy, Tia Maria, Vanilla Syrup & Mascarpone. Perfectly shaken & dusted with chocolate</i>		ESPRESSO MARTINI 12 <i>Absolut vanilla vodka, Kahlúa coffee liqueur, vanilla syrup & a shot of espresso. Served with coffee beans.</i> Choose from Classic or Salted Caramel
CANDYFLOSS MARTINI 11.5 <i>Rhubarb gin, Apple liqueur, Apple juice, Lemon juice & Foaming bitters.</i> Served with candy floss		GINGERBREAD MARTINI 12 <i>Vanilla vodka, Mozart chocolate liqueur, pumpkin spice purée, gingerbread syrup, double cream</i>
BUTTERSCOTCH MARTINI 12 <i>Butterscotch rum, apple juice, lemon juice & butterscotch syrup</i>		

DESSERT WINE

ELYSIUM BLACK MUSCAT (USA) <i>Sweet Spice, Black Plum, Raisins, Roses, Chocolate.</i>	BOTTLE 32 GLASS (75ML) 6.75
CASTELNAU DE SUDUIRAUT SAUTERNES (France) <i>Peach, Apricot, Marmalade, Honey, Orange Blossom.</i>	BOTTLE 39 GLASS (75ML) 8.25
ROYAL TOKAJI 5 PUTTONYOS (Hungary) <i>Indulgent, Lusciously Sweet, Orange Peel, Figs, Cinnamon. Vegan (VG).</i>	BOTTLE 58

HOT DRINKS

ORGANIC TEAS 3.25 <i>English Breakfast Tea</i>	
HERBAL/FLAVOURED TEAS 3.5 <i>Green Tea</i> <i>Peppermint Tea</i> <i>Earl Grey</i>	
CLASSIC COFFEES SINGLE DOUBLE <i>Espresso</i> 3.5 3.85 <i>Espresso Macchiato</i> 3.65 3.85 <i>Caffé Americano</i> 3.85 <i>Caffé Mocha</i> 3.85 <i>Cappuccino</i> 3.85 <i>Caffé Latte</i> 3.85 <i>Flat White</i> 3.75	

PORT WINE

FONSECA BIN 27 (Portugal) <i>Intense, Bramble, Cassis, Plums, Velvety.</i>	BOTTLE 45 GLASS (50ML) 5
CROFT RESERVE TAWNY (Portugal) <i>Dried Apricots, Roasted Almonds, Walnuts, Orange Peel.</i>	BOTTLE 48 GLASS (50ML) 5.5
PENFOLDS 'FATHER' GR& TAWNY (Australia) <i>Opulent, Mulberries, Chocolate, Toasted nuts, Raisins, Cloves.</i>	BOTTLE 62 GLASS (50ML) 7

LIQUEUR COFFEE

ITALIAN COFFEE 8.25 <i>Amaretto</i>	
IRISH COFFEE <i>Jameson</i>	
FRANGELICO COFFEE <i>Hazelnut Liqueur</i>	
TIA MARIA COFFEE <i>Coffee Liqueur</i>	
BAILEYS COFFEE <i>Irish Cream Liqueur</i>	

An optional 10% service charge will be added to your bill. All gratuities go to the team. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu & we cannot guarantee the total absence of allergens, including nuts & traces. Some of our fish & meat products may contain bones. Detailed information on the legal allergens is available on request.

V SUITABLE FOR VEGETARIANS / VG SUITABLE FOR VEGANS