



# DESSERT MENU

## Gelato

Hand-made near Bridport following authentic Italian recipes

2 scoops- choose from **Vanilla, Chocolate, Strawberry, Hazelnut**

(Vegan Chocolate available)

## Tiramisu

THE classic Italian dessert made to a recipe handed down by Pina from Sicily  
Mascarpone cream with coffee and Marsala laced sponge layers

## Neapolitan Sundae

Vanilla, Chocolate and Raspberry ice-cream served with cream and a wafer

## Cannoli

Italian mini pastries stuffed with Pistachio or Hazelnut cream  
2x cannoli served with a scoop of gelato

## Vin Santo & Cantuccini

Crunchy Almond biscuits to dip into intensely aromatic dessert wine  
- typical of Tuscany

## Affogato

A scoop of Vanilla gelato literally 'drowned' in either:

- Hot Espresso Coffee
- Frangelico (Hazelnut liqueur)

4.5

## Digestivi

Italians will typically end a meal with a 'digestivo' - an alcoholic drink designed to help you digest your dinner and sleep well.

### Amaro (translates as 'bitter') 25ml

Amaro was traditionally made in monasteries and combines bitter herbs, botanical extracts and fruit essences.

### Amaro del Capo

3.75

- a lighter liqueur served chilled

### Fernet Branca

3.75

- the richest, darkest Amaro with a mint twist

### Ramazzotti

3.25

- the most traditional Amaro with hints of liquorice

### Averna

3.25

- a medium weight Amaro with caramel and honey notes

### Limoncello - 25ml/50ml

3.25 / 5

- a delightfully sunny digestivo capturing the zesty flavour of lemons



**POCO**  
PIZZA



LYME REGIS