

LA TAVOLA

ITALIAN EATERY

DESSERTS



HOMEMADE PROFITEROLES	5.45
VEGAN LEMON CAKE (V) (VE)	5.95
ICE CREAM (V) (GF) choice of 3 scoops of ice cream: vanilla, strawberry or chocolate	3.95
SORBET (V) (VE) (GF) seasonal, ask your waiter for flavour	4.95
VANILLA CHEESECAKE (V) (VE)(GF) classic vanilla cheesecake with biscuit base	5.45
BROWNIE (V) (GF) baked chocolate square served with vanilla ice cream	5.45
CHOCOLATE FUDGE CAKE (V) milk chocolate sponge cake served with vanilla ice cream	5.95
HOMEMADE CREME BRÛLÉE (V) chilled, soft custard with a brittle top of melted sugar	5.50
BANOFFEE PIE (V) banana, cream & a thick caramel sauce on a biscuit base	5.95
TIRAMISU (V) layered coffee soaked savoiardi biscuits, mascarpone cheese & cocoa powder	5.95
NEW PUDDING	
HOMEMADE PANNACOTTA Traditional Italian dessert similar to pudding. This dessert is original of the Piedmont region, it is made by combining cream and sugar, and flavouring.	5.75