

Il Postino

DOLCE

Tiramisu 9

Savoiardi biscuits, mascarpone
shot of coffee, egg

Fondente ai Chioccolato 10

Goosey chocolate filling
A scoop of vanilla ice-cream

Profiteroles 8

Pastry balls, Whipped cream
Crema pasticcera

Gelatto con Frangellico 9

Two scoops of chocolate ice
cream, shot of frangellico

Pistachio Cheesecake 9

Abbracci biscuit base cheesecake
soft cheese, crema di pistachio

Panna Cotta ai Lamponi gf 9

Raspberry panna cotta, gelatin
vanilla extract, raspberry sauce

Affogato 6.50

Shot of espresso with a scoop
of vanilla ice-cream

Gelatto con Limoncello 9

A scoop of vanilla & honey combe
ice-cream, shot of limoncello

Formaggio e Biscotti 12

Selection of Italian Cheeses
biscuits, grapes and pear

Tallegio- Semi-soft, strong aroma, mild flavour, Lombardy

Pecorino-Semi-hard, ewe's milk, grassy aromas, Tuscany

Gran Sardo-Hard, ewe's milk, savory & nutty flavour, Sardinia

Ice Cream 3 (scoop)

Vanilla - Chocolate - Honey Combe
Pistachio - Rum Raising - Salted Caramel

Sorbeto 3 (scoop)

Lemon - Mango - Blackcurrant

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VINO DOLCE

75ml 375 Btl

Dindarello Maculan (Moscato), Veneto, Italy

7.50 35

An intense nose of Muscat grapes, honey and flowers leads to a vibrant palate, the sweetness balanced by freshness of flavour and a delicate mouthfeel

Angelorum Recioto della Valpolicella, Masi

45

A red dessert wine with a decadent nose of kirsch-soaked cherries leads to a rich, complex palate that is full of fruit relatively sweet, yet balanced by a persistent freshness that cleanses the mouth ready for the inevitable next sip

CAFFE

Espresso 3.50

Double Espresso 3.80

Americano 3.80

Flat White 4.20

Latte 4.20

Cappuccino 4.20

Mocha 4.20

Hot Chocolate 4.20

Tea 3.80

Breakfast tea – Peppermint tea

Green tea – Earl grey tea

Camomile tea – Decaf tea

Caffe con Liquore (25ml) e Panna 8

Siciliano – Sambuca

Calypso – Tia Maria

Francaise – Courvoisier vs

Irlandese – Jameson's

Latino – Amaretto

Baileys – Baileys