



BUON APPS

— River lounge & Italian restaurant —

Desserts & Hot Drinks

SPRING & SUMMER 2024

Dolci Della Casa

TIRAMISU CLASSICO (V) £8.95

Tia maria and coffee soaked savoiardi biscuits layered with creamy vanilla, Bellabomba liqueur and mascarpone. Finished with a dusting of dark chocolate cocoa.

PEANUT STACK (V) £8.50

Stacked brownie cubes, peanuts and chocolate chips on a brownie base with peanut butter cream, topped with toffee sauce. Served with Italian artisan vanilla ice cream.

MON CHERI CHEESECAKE (GF, V) £8.25

A light and creamy white chocolate and raspberry cheesecake set on a biscuit base. Topped with amarena cherries and served with artisan Italian vanilla ice cream.

CRUMBLE BORGIO VALSUGANA (GF, VEGAN) £8.25

Apple and plum crumble with an oat crumble topping. Served with salted caramel ice cream.

CANNOLO CEFALÙ (V) £8.50

Sicilian sweet pastry tube filled with whipped sweet ricotta and mascarpone, chocolate, candied orange and pistachio. Served with a mandarin coulis.

CHEESE PLATTER (+V, +GF) £8.95

A selection of classic Italian cheeses - Ice latte blue, Pecorino Romano and mature Gran Moravia cheese. Served with artisan crackers, seeds and balsamic caramelised onion marmalade.

PAVLOVA FRUTTI DI BOSCO (GF, VEGAN) £8.25

Vegan meringue topped with whipped raspberry cream and seasonal berries.

CAFFÈ AFFOGATO (V, +GF) £8.25

Artisan Italian vanilla ice cream 'drowned' with rich espresso coffee.
(Add a shot of Amaretto liqueur £3.95)

GELATO DELLA CASA (+GF) £7.95

Choose 3 scoops from our range of Italian artisan ice creams:

Vanilla (V) Pistachio (V)
Chocolate (V) Salted caramel (VEGAN)

Sorbet of the Day (VEGAN)
(please ask for today's flavour)

Dessert Cocktails

FRANGELICO MARTINI £10.75

Frangelico, Amaretto, Amarula, Monin Vanilla and Espresso.

BUSTED PIPE £10.75

Amaro Del Capo, Bourbon, Amarena cherries and finished with lemon zest.

ESPRESSO MARTINI £10.50

Vanilla vodka, coffee liqueur, Monin vanilla and espresso coffee. A perfect way of combining coffee and alcohol.

Drinks, Teas and Coffees



DESSERT & FORTIFIED WINE 50ML

Harvey's Fino Sherry	£4.50
Harvey's Bristol Cream Sherry	£4.50
Taylors Port	£4.50
Vin Santo	£7.25

AMARI 25ML

Montenegro	£4.75
Amaro Averna	£4.75
Amaro Del Capo	£4.75

GRAPPA 25ML

Grappa Chardonnay	£5.95
Grappa La Trentina Tradizionale	£4.95
Amarone	£6.50
Grappa Gewurtztraminer	£6.50
Grappa La Trentina Morbida	£5.25

LIQUEUR COFFEE

Served with a double shot of coffee and 35ml of alcohol

Baileys Coffee	£8.50
Irish Coffee	
Tia Maria Coffee	
Sambuca Coffee	
Disaronno Amaretto Coffee	

HOT CHOCOLATE

Hot Chocolate	£4.25
Hot Chocolate with fresh whipped cream	£4.50

BREW TEA CO. LOOSE TEA

English Breakfast	£4.25
Decaffeinated English Breakfast	£4.25
Earl Grey	£4.25
Moroccan Mint	£4.25
Green Tea	£4.25
Fruit Punch	£4.25

CAMOMILE TEA

Camomile tea bag	£4.25
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CAPPUCCINO

Espresso coffee topped with frothed milk.	£4.25
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MOCHA CAPPUCCINO

Hot chocolate and espresso topped with frothed milk and chocolate powder.	£4.30
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ESPRESSO

Single	£3.10
Double	£3.35

CAFFE LATTE

Espresso coffee with steamed milk.	£4.25
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MACCHIATO

Espresso with a touch of frothed milk.	£3.50
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AMERICANO

A double shot of coffee served with hot or cold milk.	£3.90
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FLAT WHITE

A double shot of espresso coffee served with steamed milk.	£4.25
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Why not treat yourself to a slice of toasted panettone with your hot drink for £4.95

Ask one of our staff for more details.

(V) VEGETARIAN, (**VEGAN**) VEGAN, (+ **VEGAN**) CAN BE MADE VEGAN, (GF) FREE FROM GLUTEN, (+GF) CAN BE MADE FREE FROM GLUTEN

All our dishes are homemade & prepared fresh to order so please be aware that there may be a delay in busy periods.

Food allergies and intolerances - before you order your food & drinks please speak to our staff if you would like to know further information about the ingredients used. If you have a specific food allergy or intolerance please note whilst we endeavour to ensure that the specified allergen is not added to your requested dish, allergens are handled in the kitchen, therefore we cannot guarantee that there is no risk of cross-contamination.