

SAN LORENZO

BAR • RESTAURANT • TERRACE

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DESSERT MENU

Tiramisu

home-made sponge soaked in coffee with mascapone & shaved chocolate

£6.95

San Lorenzo Signature Raspberry Soufflé

served with raspberry sorbet
cooked to order, please allow 20 minutes

£5

Budino ~ Italian Creme Caramel (gf)

Madagascan vanilla and candid orange

£5.95

Pistachio Profiteroles (n)

pistachio ice cream and warm chocolate sauce

£6.95

Nuttella Calzone (n)

small folded pizza filled with nuttella, served with vanilla ice cream

£6.95

Affogato (n)

coffee drunken vanilla ice cream

choose a liquor: Amaretto, Limoncello, Sambuca

£5.95

AFTER DINNER COCKTAILS

all £10

Espresso Martini

Absolut vodka, Kahlúa coffee liqueur,
Nespresso coffee espresso

Bakewell Tart (n)

Disaronno Amaretto, Frangelico, Chambord liqueur,
cream and milk

Tiramisu Martini (n)

Khalua, Havana Especial, Frangelico

TEA

ENGLISH BREAKFAST TEA

£3

COFFEE

ESPRESSO / DBL ESPRESSO

£3 / £3.50

AMERICANO, CAPPUCCINO, MACCHIATO

£3.50

LATTE

£4

COFFEE LIQUEUR

£6

Bailey's, Irish Jamenson, French Martell VS, Highland Famous Grouse,
Calypso 'Tia Maria', Disaronno Amaretto, Jamaican Appleton Estate

HOT CHOCOLATE

£4

LIQUEURS - all £4

25ml serving

BAILEYS (50ml)

TIA MARIA

DRAMBUIE

DISARONNO AMARETTO (n)

COINTREAU

KAHLÚA

FRANGELICO (n)

LIMONCELLO

COGNAC, ARMAGNAC & CALVADOS

25ml serving

COURVOISIER VS

£4

COURVOISIER VSOP

£5

REMY MARTIN VSOP

£6

REMY MARTIN 1738

£7

H BY HINE VSOP

£7

HENNESSY XO

£14

HINE CIGAR RESERVE

£16

JANNEAU VSOP, ARMAGNAC

£6

BOULARD VSOP, PAYS D'AUGE, CALVADOS

£5