

## INDULGENT DESSERTS

| STICKY TOFFEE PUDDING | 8.75 | PISTACHIO CHEESE CAKE | 825 |
| :---: | :---: | :---: | :---: |
| Homemade sticky toffee sponge, |  | Add vanilla ice cream +2 |  |
| topped with warm sticky toffee sauce. |  |  | 7.75 |
|  |  |  |  | CHOCOLATE BROWNIE |
| ITALIAN TIRAMISU | 8.5 | Homemade with cream |  |
| Layers of zabaione and espresso drenched sponge cake with a hint of |  | or vanilla ice cream |  |
|  |  | Also available gluten free. |  |
| liqueur flavouring. Served with fresh berries and chocolate sauce. |  | Please ask your server |  |
|  |  |  |  | CLASSIC VANILLA | 7.5 |
| BISCOTTI CHEESECAKE vg | 8.25 | PANNA COTTA |  |
| With biscoff sauce |  | Served with mixed berries |  |



[^0]PORT E DESSERT WINE

VISTAMAR LATE HARVEST MOSCATEL I/2 Bottle (Chile)
Wild honey aromas, luscious apricot fruit, with a racy acidity that superbly balances the sweetness on the excellent finish.

BOTTLE 16.95 GLASS (125ML) 6.25


ORGANIC TEAS
English Breakfast Tea
HERBAL TEAS 3.25
Green Tea
Peppermint Tea
Earl Grey
Mango E Bergamot

| CLASSIC COFFEES | SINGLE | DOUBLE |
| :--- | :--- | :--- |
| Espresso | 3.35 | 3.65 |
| Espresso Macchiato | 3.35 | 3.65 |
| Caffé Americano | 3.35 | 3.65 |
| Caffé Mocha | 3.35 | 3.65 |
| Cappuccino |  | 3.65 |
| Caffé Latte |  | 3.65 |
| Flat White |  | 3.65 |

TAYLOR'S FIRST ESTATE NV (Portugal)

Deep garnet in colour and with a rich concentration of dark berries \& Christmas cake hints delivered in a warming, satisfying style.

GLASS (50ML) 5.25
LIQUEUR
COFFEE
ITALIAN COFFEE
Amaretto
IRISH COFFEE
Jameson
FRANGELICO COFFEE
Hazelnut Liqueur
TIA MARIA COFFEE
Coffee Liqueur
BAILEYS COFFEE
Irish Cream Liqueur

[^1]

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[^0]:    GLUTEN FREE ITALIAN
    GELATO
    ICE CREAMS
    TWO SCOOPS 6.5 THREE SCOOPS 8.5

    Available flavours:

    - Vanilla
    - Chocolate
    - Salted caramel
    - Amarena
    - Espresso martini
    - Lemon sorbet vg
    - Peach sorbet vg

[^1]:    Please advise your server of any special dietary requirements. While we do our best to reduce the risk of cross-contamination in ourrestaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Our dishes may contain nuts or nut traces. Meat products may contain bones. All weights stated are prior to cooking. Additional allergen information is available on request - please ask your server for further information.

