


# LA PASTA

Most of our pastas are available gluten-free

**RIGATONI ARRABBIATA**  **13.00**  
Rigatoni pasta in our sweet and spicy house pomodoro sauce with a generous helping of garlic and red chilli  
— **add Burrata** +150 kcal **+3.00**,  
— **chicken** +110 kcal **+3.00** or **both** +260 kcal **+5.00**  
— **make it al forno** +175 kcal **+2.00**

**SPAGHETTI BOLOGNESE** **16.00**  
Spaghetti topped with succulent braised beef in a rich red wine ragu 700 kcal

**VEGAN SPAGHETTI BOLOGNESE**  **16.00**  
Meat-free Bolognese with a rich tomato and red wine sauce 610 kcal

**SPAGHETTI CARBONARA** **16.00**  
Spaghetti in creamy sauce with pancetta, crispy prosciutto and Italian hard cheese 1080 kcal  
— **chicken** +110 kcal **+3.00**  
— **make it al forno** +175 kcal **+2.00**

**NEW CRESTE DI GALLO**  **16.00**  
Spinach Creste di Gallo with our house pesto, peas, Italian hard cheese and a generous pinch of black pepper. Topped with soft and creamy Burrata. Not available gluten-free 775 kcal  
— **add grilled chicken breast** +110 kcal **+3.00**

**RIGATONI ALLA RUSTICANA** **16.00**  
Rigatoni pasta coated in a creamy tomato sauce with chicken, pancetta and peppers 925 kcal


**CHICKEN ALFREDO RIGATONI**  **16.00**  
Rigatoni coated in a rich white sauce with chicken, sun-dried tomatoes and garlic 1085 kcal

**SPAGHETTI WITH KING PRAWNS** **17.00**  
Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli 645 kcal

**OAK-SMOKED SALMON RIGATONI** **18.00**  
Generous flakes of oak-smoked salmon, cooked in a tomato and basil pesto sauce served with rigatoni pasta. Finished with Nocellara olives and fresh basil 760 kcal

**SPAGHETTI WITH DEVON CRAB** **18.00**  
A generous serving of Devon crab with fresh chilli, garlic and parsley. Finished with a handful of peppery rocket 620 kcal

**CRAB & LOBSTER RAVIOLI** **18.00**  
Handmade ravioli filled with crab and lobster. Served in a velvety tomato lobster bisque, spinach and a handful of chives. Not available in gluten-free 670 kcal

**NEW PEA & GOATS CHEESE RAVIOLI**  **15.00**  
Spinach ravioli, filled with sweet peas and creamy goat's cheese in a cacio e pepe sauce, finished with a drizzle of chive oil and pea shoots. Not available gluten-free 665 kcal

# AL FORNO

**LASAGNE** **17.00**  
Tender braised beef in a rich red wine ragu, layered with pasta sheets, béchamel, cheddar and creamy mozzarella 615 kcal

**SPINACH & RICOTTA CANNELLONI**  **17.00**  
Fresh pasta tubes, filled with creamed spinach and ricotta in a rich tomato and béchamel sauce. Finished with melted cheese al forno style 695 kcal

# — LA PIZZA —

We are really proud of our slowly proven dough. Each ball is hand stretched by our chefs before being topped with our specially chosen ingredients.



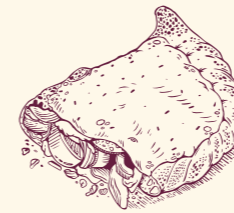
## CLASSIC

Thin and crispy with puffy edges, our 12 inch classic pizzas are hand stretched, the traditional way



## PINSA

Our classic dough is stretched into a rectangle and proved for longer. This creates a Romano style base which is fluffier, deeper and 'cloud like'




## CALZONE


A crescent of golden, baked dough generously filled with toppings, and served with Pomodoro sauce


Make it Grande, make it Pizzetta. Make a Classic Grande for £3 extra Make a Classic a smaller Pizzetta served with a salad for £2 less


# CLASSIC


All regular size classic pizzas are available gluten-free

**NEW MARINARA**  **10.00**  
Mutti tomato sauce with juicy sun-dried tomatoes, fragrant basil and a drizzle of chive oil 775 kcal

**MARGHERITA**   **13.00**  
Mutti tomato sauce, topped with creamy mozzarella and fresh, fragrant basil 1015 kcal

**PEPPERONI**  **14.00**  
Mutti tomato sauce, creamy mozzarella and a generous covering of pepperoni 1120 kcal

**NEW COURGETTE & BLACK OLIVE**  **15.00**  
Chargrilled courgettes from southern Italy, mozzarella, Italian hard cheese, punchy black olive tapenade, basil and Mutti tomato sauce 1295 kcal

**GOAT'S CHEESE & ROASTED PEPPERS**  **15.00**  
Creamy goat's cheese, roasted peppers, sun-dried tomatoes and Mutti tomato sauce, finished with a drizzle of honey 1180 kcal

**NEW MORTADELLA MUSHROOM** **16.00**  
Italian Mortadella Bologna IGP, butter-roasted mushrooms, mascarpone cheese, Nocellara olives, mozzarella and Mutti tomato sauce 1340 kcal


**DOLCE E PICCANTE** **16.00**  
Spicy 'nduja, pepperoni, Mutti tomato sauce and creamy mozzarella, finished with red chillies and drizzled with honey 1215 kcal

**GORGONZOLA & PROSCIUTTO** **17.00**  
Loaded with creamy Gorgonzola Dolce, mozzarella, prosciutto and balsamic onions on a white base. Finished with a handful of peppery rocket 1390 kcal

**TRE GUSTI**  **17.00**  
Prezzo three meat special, spicy pepperoni, chicken, smoked pancetta, mozzarella and Mutti tomato sauce 1430 kcal

**NEW TUNA PESTO** **17.00**  
White béchamel based pizza with pole and line-caught tuna flakes, spinach, our house pesto and fresh fragrant basil leaves 1310 kcal

# PINSA NEW


**MUSHROOM, BURRATA & TRUFFLE**  **16.00**  
Butter-roasted mushrooms on a white base of béchamel and mozzarella, topped with chives, black pepper, creamy Burrata and a generous drizzle of truffle oil 1280 kcal

**CHICKEN & ROASTED PEPPER** **16.00**  
Herby marinated chicken breast, roasted peppers, creamy ricotta, rosemary, mozzarella and Mutti tomato sauce, finished with a drizzle of honey 1115 kcal


**SMOKY TRE CARNI** **17.00**  
Prezzo three meat special, spicy pepperoni, smoky pork sausage crumbs, chicken with mozzarella and Mutti tomato sauce 1295 kcal

# CALZONE

All calzones are served with a side salad

**TRE VEGGIE**  **17.00**  
Earthy, butter roasted mushrooms, spinach and sun-dried tomatoes with mascarpone 1065 kcal

**NEW CALABRESE** **18.00**  
Calzone filled with smoky pork sausage crumbs, spicy 'nduja, mozzarella and Calabrese tomato sauce 1310 kcal

**TRE CARNI**  **18.00**  
Generously filled with spicy pepperoni, chicken, pancetta, roasted peppers, mozzarella and Mutti tomato sauce 1465 kcal

# MAKE IT YOUR OWN

Personalise your pizza with your choice of topping

Red Onion 10 kcal, Rocket 5 kcal, Red Chilli 2 kcal, Spinach 2 kcal **0.50**

Nocellara Olives 30 kcal, Peppers 10 kcal, Roasted Mushrooms 55 kcal **1.50**

Mozzarella 255 kcal, Violife Vegan Mozzarella 260 kcal, Burrata 150 kcal, Gorgonzola Dolce D.O.P 140 kcal, Vegan 'Pepperoni' 70 kcal, Vegan 'Chicken' 80 kcal **3.00**

**MEAT & FISH** - Pepperoni 175 kcal, Spicy Pepperoni 135 kcal, 'Nduja 200 kcal, Prosciutto 70 kcal, Chicken 110 kcal, Pancetta 245 kcal, Mortadella Bologna IGP 90 kcal, Tuna 135 kcal, Anchovies 40 kcal **3.00**

# LA GRIGLIA E L'INSALATA


**NEW VEGETARIAN CALABRESE BURGER**  **16.50**  
Hearty Quorn burger with spicy Calabrese ketchup, cheddar, radicchio, sweet baby gem and mayonnaise. Served with house fries 1130 kcal

**BURGER ITALIANO BEEF OR CHICKEN** **17.50**  
An Italian style burger with a choice of two 4oz beef patties or grilled chicken breast, layered with spicy Calabrese ketchup, crispy prosciutto, cheddar, radicchio, sweet baby gem and mayonnaise. Served with house fries  
Beef 1310 kcal  
Chicken 1135 kcal

**TRUFFLED GORGONZOLA BEEF OR CHICKEN BURGER** **19.50**  
An indulgent truffled burger with a choice of two 4oz beef patties or grilled chicken breast, truffled mayo, creamy Gorgonzola Dolce D.O.P and peppery rocket. Served with truffle fries  
Beef 1250 kcal  
Chicken 1075 kcal

**SALTIMBOCCA CHICKEN SAGE** **19.00**  
Grilled chicken breast, crispy prosciutto and sage cooked in a buttery white wine sauce served with slow roasted potato al forno and sweetheart cabbage 720 kcal

**TUSCAN SAUSAGES** **18.50**  
Three Italian style pork, fennel and chilli sausages grilled and served on a bed of slowly braised lentil ragu with a generous spoonful serving of salsa verde (our Italian dressing with chopped parsley, anchovies, garlic & olive oil) 775 kcal




**NEW SEA BASS WITH GNOCCHI & SAFFRON**  **19.50**  
Crispy oven-baked fillet of sea bass served with gnocchi and peas in a saffron butter lobster bisque. Finished with a drizzle of chive oil 495 kcal


**ORZO, TOMATO & RICOTTA SALAD**  **13.00**  
Three delicious layers of our favourite Italian ingredients, creamy ricotta, orzo, house pesto and tomato salad, topped with peppery rocket and a white balsamic vinaigrette  
— **add grilled chicken** +110 kcal  
**or prawns** +45 kcal **+3.00**


**CHICKEN CAESAR SALAD** **15.00**  
Grilled chicken breast on a bed of radicchio and sweet baby gem dressed in a rich Caesar dressing and finished with proper parmesan. Served with freshly baked garlic bread 755 kcal



**CHICKEN, BACON & AVOCADO SALAD** **15.00**  
Crispy prosciutto, radicchio, sweet baby gem, cucumber, cherry tomatoes and croutons in a white balsamic vinaigrette dressing. Served with freshly baked garlic bread 655 kcal


# — SIDES —

**GARLIC BREAD**    **355 kcal** **6.00**  
— **with mozzarella** +125kcal **+1.50**


**HOUSE FRIES**  **395 kcal** **4.75**


**TRUFFLE FRIES**  **485 kcal** **5.75**

**MIXED SALAD**   **135 kcal** **4.50**



**POTATO AL FORNO**  **420 kcal** **5.75**


# — DIPS —

**CALEBRESE KETCHUP**   **50 kcal** **1.50**

**CALABRESE MAYONNAISE**   **180 kcal** **1.50**

**GARLIC MAYONNAISE**   **255 kcal** **1.50**

**PESTONNAISE**   **250 kcal** **1.50**

**TRUFFLE MAYONNAISE**   **415 kcal** **1.50**

# EXPERIENCE THE JOY OF PROPER PARMESAN

We take great pride in our rich and nutty parmesan, 12-month aged Parmigiano Reggiano D.O.P, freshly grated at your table. Our parmesan is not suitable for vegetarians. We offer a vegetarian-friendly Italian hard cheese. Just ask a team member.

# PREZZO

## ITALIAN SPRITZ

<b>APEROL SPRITZ</b> Bittersweet Aperol with Prosecco and soda	9.00
<b>NEW STRAWBERRY &amp; BERGAMOT SPRITZ</b> Aromatic and fruity. Italicus bergamot liqueur, strawberry, Beefeater gin and tonic	10.00
<b>NEW BLOOD ORANGE &amp; PEACH SPRITZ</b> A refreshing blend of Malfy blood orange gin, peach, Prosecco and soda	10.00
<b>LEMON &amp; ELDERFLOWER SPRITZ</b> Fruity and floral; elderflower, Malfy lemon gin, Prosecco and soda — <i>non-alcoholic option with Cedar's classic 65 kcal</i>	10.00 9.00

## COCKTAILS

<b>PEACH BELLINI</b> Sparkling Prosecco mixed with a sweet peach purée	9.00
<b>BLOOD ORANGE MARGARITA</b> The classic margarita with AquaRiva Blanco tequila and fruity blood orange twist	10.00
<b>PORNSTAR MARTINI</b> Vodka with sweet passion fruit served with a shot of Prosecco	10.00
<b>ESPRESSO MARTINI</b> A blend of rich espresso flavours and vodka with a creamy finish	10.00
<b>SPICED APPLE &amp; PEAR MARTINI</b> Vodka and Angostura bitters shaken with the juice of apples and pears	10.00
<b>SPICED RUM PUNCH</b> Sweet Bacardi Spiced Rum, fruity pomegranate and apple juice	10.00
<b>MORELLO CHERRY SOUR</b> Gin shaken with the sweet juice of Morello cherries and a tangy hint of lemon	10.00
<b>AMARETTO OLD FASHIONED</b> Four Roses bourbon, Disaronno amaretto and bitters with a touch of sweet hazelnut	10.00

## GIN & TONIC

	25ml	50ml
<b>SELECTION OF GIN</b> Tanqueray, Beefeater, Beefeater Pink Strawberry, Malfy Blood Orange, Malfy Lemon.	7.25	11.25
<b>NON-ALCOHOLIC</b> Cedar's Classic 30 kcal	7.25	11.25

## SPIRITS

25ml 5.25 | 50ml 9.25 ADD ANY MIXER +2.00

AquaRiva Blanco Tequila	Vecchia Romagna Brandy
Absolut Vodka	Disaronno Amaretto
Bacardi Spiced Rum	Italicus Bergamot Liqueur
Bacardi Carta Blanca Rum	Baileys 50ml only
Jack Daniel's	Luxardo Limoncello
Four Roses Bourbon	

Selected drinks are available in certain restaurants

## WINE

125ml available upon request

WHITE	175ml	250ml	bottle
<b>TREBBIANO</b> Abruzzo, Italy 🍷 Our house white is light and fresh, with apples, pears and a touch of citrus	6.25	8.25	24.00
<b>PINOT GRIGIO</b> Veneto, Italy 🍷 Dry and elegant, with floral aromas and zesty fruit notes	7.50	9.50	27.00
<b>INZOLIA</b> Sicily, Italy 🍷 Crisp and delicate, citrus fruits, peach and apples	7.50	9.50	27.00
<b>PECORINO</b> Abruzzo, Italy 🍷 Refreshing citrus fruits, with delicate notes of orange blossom	7.50	9.50	27.00
<b>SAUVIGNON BLANC</b> Marlborough, New Zealand Bright and refreshing, bursting with elderflower and gooseberry with a citrusy finish	8.75	10.50	29.50
<b>GAVI</b> Piemonte, Italy Clean and fresh, with ripe citrus and floral notes	10.00	12.00	35.00

### ROSÉ

<b>PINOT GRIGIO ROSÉ</b> Veneto, Italy 🍷 Dry and crisp with fruit notes and a hint of spice	7.50	9.50	27.00
<b>CÔTES DE PROVENCE ROSÉ</b> 🍷 Côte de Provence, France Crisp and fresh, with hints of strawberry and raspberry	10.00	12.00	35.00

### RED

<b>SANGIOVESE</b> Emilia Romagna, Italy 🍷 Our house red is rich and smooth, with red cherries and raspberries	6.25	8.25	24.00
<b>MONTEPULCIANO</b> Abruzzo, Italy Bold and rich, bursting with red berry flavours	7.50	9.50	27.00
<b>MALBEC</b> Mendoza, Argentina 🍷 Smooth and balanced, with notes of chocolate and sweet spice	8.75	10.50	29.50
<b>PRIMITIVO</b> Puglia, Italy 🍷 Velvety and elegant, with black cherries, prunes and spices	10.00	12.00	35.00

### SPARKLING

	125ml	bottle
<b>PROSECCO</b> Veneto, Italy 🍷 Effervescent and fragrant with notes of citrus fruit, pear and apple	8.00	30.00

<b>ACQUA PANNA STILL WATER</b> 750ml	4.85
<b>SAN PELLEGRINO SPARKLING WATER</b> 750ml	4.85
<b>7UP FREE</b> 7 kcal / <b>PEPSI</b> 59 kcal 330ml	3.75
<b>PEPSI MAX</b> 1 kcal / <b>DIET PEPSI</b> 2 kcal 330ml	3.75
<b>SAN PELLEGRINO ORANGE</b> 64 kcal 275ml	3.75

## BEERS & CIDERS

<b>BIRRIFICIO ANGELO PORETTI</b> Valganna, Italy Half Pint / Pint 4.50 / 7.50 Bottle 330ml (4.8% ABV) 5.25
<b>ICHNUSA</b> Sardinia, Italy Lager 330ml (4.7% ABV) 6.75
<b>BEAVERTOWN NECK OIL</b> London, UK Session IPA 330ml (4.3% ABV) 6.75
<b>DOOM BAR</b> Cornwall, UK Amber Ale 500ml (4.3% ABV) 7.25
<b>ANGIOLETTI ORIGINALE APPLE CIDER</b> Trentino, Italy 330ml (4.5% ABV) 6.75
<b>REKORDERLIG WILD BERRY CIDER</b> Vimmerby, Sweden 500ml (4% ABV) 7.25
<b>NON-ALCOHOLIC</b>
<b>LUCKY SAINT</b> Bavaria, Germany Non-alcoholic lager 330ml (0.5% ABV) 53 kcal 6.75
<b>BIG DROP BREWING CO.</b> London, UK Non-alcoholic Pine Trail Pale Ale 330ml (0.5% ABV) 56 kcal 6.75

## SICILIAN LEMONADES & COOLERS

<b>SICILIAN CLOUDY LEMONADE</b> Vibrant and refreshing cloudy lemonade 70 kcal	4.25
<b>WILD STRAWBERRY LEMONADE</b> Light and refreshing cloudy lemonade with an added touch of sweet wild strawberry 95 kcal	4.25
<b>BLOOD ORANGE LEMONADE</b> Sweet cloudy lemonade flavoured with blood orange 90 kcal	4.25
<b>CITRUS COOLER</b> Tangy and refreshing, made with 7up Free and a dash of peach purée 90 kcal	5.25
<b>NEW APPLE &amp; ELDERFLOWER COOLER</b> Effervescence of sparkling apple juice with elderflower 125kcal	5.25
<b>NEW MORELLO CHERRY COOLER</b> Fruity and refreshing fusion of Morello cherry, cranberry juice and sparkling lime and lemon 55 kcal	5.25
<b>TRIP</b> - CBD Infused drink Peach Ginger 21 kcal — Elderflower Mint 19 kcal	5.00
<b>NEW ICED TEA</b> Peach 140 kcal, Lemon 105 kcal, Mango 135 kcal	4.25
<b>ICED COFFEE</b> Latte 140 kcal, Caramel Latte 200 kcal, Vanilla Latte 135 kcal	4.00

## SOFT DRINKS

<b>J2O ORANGE &amp; PASSIONFRUIT</b> 55 kcal 275ml	3.75
<b>APPLE</b> 90 kcal / <b>CRANBERRY</b> 45 kcal / <b>ORANGE</b> 90 kcal 200ml	3.75
<b>APPLETISER</b> 129 kcal 200ml	3.75

## ANTIPASTI

<b>OLIVES</b> 🍷 🌱 House mix of green and black Nocellara olives	4.00 65 kcal
<b>PREZZO'S ANTIPASTO PLATE</b> 🍷* Italian cured meats (Prosciutto and Mortadella Bologna IGP), creamy mozzarella, sun-dried tomatoes, Nocellara olives and freshly baked garlic bread — <i>sharing portion</i> +400 kcal <b>+6.00</b>	9.00 595 kcal
<b>GARLIC BREAD</b> 🍷 🌱 🍷* Hand stretched pizza dough baked with plenty of garlic and parsley — <i>add mozzarella</i> +125 kcal <b>+1.50</b>	6.00 355 kcal
<b>GARLIC BREAD WITH BALSAMIC ONIONS &amp; MOZZARELLA</b> 🍷 🌱 🍷* — <i>sharing portion</i> +640 kcal <b>+3.00</b>	8.00 530 kcal
<b>NEW PIZZA TWIST</b> 🍷 A pizza crust, baked until golden and filled with mozzarella, béchamel and black pepper. Served with any dip of your choice	6.00 410 kcal

<b>TOMATO BRUSCHETTA</b> 🍷 🌱 🍷* Hand-stretched pizza dough, brushed with garlic and parsley, topped with specialty tomatoes, sweet, white balsamic vinaigrette and a drizzle of house pesto	8.00 450 kcal
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<b>CRISPY FRIED MOZZARELLA</b> 🍷 Hot melting cheese in golden breadcrumbs with a choice of a rich tomato sauce or spicy Calabrese ketchup	8.00 615 kcal
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<b>NEW MUSHROOM &amp; MASCARPONE ARANCINI</b> 🍷 Earthy wild mushrooms, leeks and mascarpone gently stirred through risotto, coated in breadcrumbs and fried until golden. Served with mayonnaise and crisp sage leaves	9.00 425 kcal
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<b>CALAMARI</b> Crispy calamari served with our tangy pestonnaise dip	9.00 645 kcal
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<b>NEW PREZZO MEATBALLS</b> Classic pork and beef meatballs, served in a traditional tomato pomodoro sauce, a drizzle of chive oil and toasted focaccia	9.00 440 kcal
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<b>NEW ARTICHOKE, OLIVE AND TOMATO SALAD</b> 🍷 🌱 Chargrilled artichokes and speciality tomatoes in sweet, white balsamic vinaigrette with black olive tapenade, cucumber ribbons and drizzles of chive oil. Served with toasted focaccia	9.00 415 kcal
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<b>TOMATO &amp; BURRATA SALAD</b> 🍷 🌱 Soft, creamy Burrata, served with vibrant, specialty tomatoes and our house pesto	9.00 490 kcal
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<b>OAK SMOKED SALMON, CUCUMBER AND DILL SALAD</b> Flakes of oak smoked salmon served with creamy ricotta, cucumber ribbons, dill and white balsamic vinaigrette. Served with toasted focaccia bread	9.00 360 kcal
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### ALLERGIES AND NUTRITION

If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code for all the information or ask a team member.



### WE ARE A CASHLESS RESTAURANT

If you'd like to leave a tip, this will be shared with everyone working in our restaurant today, meaning nothing is kept by Prezzo.



# D O L C I

<b>DARK CHOCOLATE GIANDUIOTTO</b> 	<b>5.50</b> 210 kcal
A delicious dark chocolate and hazelnut flavoured bar filled with gooey salted caramel served with a café curl and cream	
<b>PREZZO'S BEST EVER CHOCOLATE CAKE</b>  	<b>8.00</b> 595 kcal
Rich and fudgy chocolate cake made with ground almonds. Served with creamy mascarpone and fresh raspberries	
<b>STICKY TOFFEE PUDDING</b> 	<b>8.00</b> 790 kcal
Luxurious rich sponge in warm caramel butterscotch sauce served with a scoop of vanilla Hackney Gelato	
<b>LOTUS BISCOFF CHEESECAKE WITH BANANA</b> 	<b>8.00</b> 590 kcal
A twist on the classic banoffee pie. Light cheesecake, topped with a biscoff biscuit crumb, served with fresh banana and drizzled with chocolate sauce	
<b>BAKED ITALIAN ORANGE CHEESECAKE</b> 	<b>8.00</b> 485 kcal
Luxurious cheesecake with a biscuity base, baked with orange and caramel served with segments of mandarin and cream	
<b>SICILIAN LEMON MERINGUE PIE</b> 	<b>8.00</b> 495 kcal
A lemon custard tart topped with a delicate baked meringue, finished with fresh raspberries	
<b>TIRAMISU</b> 	<b>8.00</b> 475 kcal
A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and marsala wine, dusted with cocoa	
<b>AFFOGATO</b>  	<b>5.50</b> 155 kcal
The classic Italian coffee dessert. A scoop of vanilla Hackney Gelato covered in a shot of illy coffee	

# G E L A T O

<b>NEW ITALIAN GELATO OR SORBETTO</b>	<b>5.50</b>
Two scoops of Italian ice cream or sorbetto made by Hackney Gelato	
— <i>Gelato: Vanilla or Chocolate</i>  	265/285 kcal
— <i>Sorbetto: Raspberry or Mango</i>  	185/180 kcal
<b>CHOCOLATE &amp; CHERRY SUNDAE</b> 	<b>7.75</b> 540 kcal
Rich decadent chocolate Hackney Gelato with Morello cherries, whipped cream and café curl wafers	
<b>STRAWBERRY SUNDAE</b> 	<b>7.75</b> 580 kcal
Three scoops of rich and creamy vanilla Hackney Gelato, strawberries, whipped cream and café curl wafers	

# H O T D R I N K S



Minor Figures oat milk available upon request  
Decaf coffee available upon request

<b>ESPRESSO</b> 10 kcal	<b>3.25</b>
<b>AMERICANO</b> 20 kcal	<b>3.25</b>
<b>CAFFE LATTE</b> 140 kcal	<b>4.00</b>
<b>FLAT WHITE</b> 110 kcal	<b>4.00</b>
<b>CAPPUCCINO</b> 115 kcal	<b>4.00</b>
<b>MACCHIATO</b> 60 kcal	<b>3.75</b>
<b>MOCHA</b> 160 kcal	<b>4.00</b>
<b>HOT CHOCOLATE</b> 140 kcal	<b>4.00</b>
<b>SELECTION OF TEAS</b> 25 kcal or less	<b>3.50</b>

\*Add a flavoured syrup to your coffee: hazelnut, vanilla or caramel +50p 60 kcal