



# Rio D'Oro

CUCINA ITALIANA

**DESSERT  
MENU**

# DESSERT MENU

## *Dolci*

### **Tiramisù (V)** £8.25

Coffee-soaked sponge fingers layered with mascarpone cream and cocoa.

### **Tortino al Cioccolato Fondente (V)** £7.95

Warm gluten-free chocolate fondant with molten centre, served with vanilla gelato.

### **Panna Cotta** £7.45

Vanilla panna cotta served with mixed berries.

### **Pistachio Profiteroles (V)** £7.95

Profiteroles filled with pistachio cream, served with vanilla ice cream.

### **Banoffee Pie (V)** £7.95

Biscuit base with bananas, caramel and vanilla cream.

### **Gelato Misto (V)** £6.95

Selection of 3 scoops of Italian ice cream or sorbet.

### **Affogato al Caffè (V)** £6.95

Vanilla gelato with a shot of hot espresso.

## *Caffè*

### **Espresso** £2.65

### **Double Espresso** £3.45

### **Macchiato** £3.25

### **Americano** £3.25

### **Cappuccino** £3.45

### **Latte** £3.45

### **Hot Chocolate** £3.45

### **Tea** £2.95

## *Liqueur Coffee*

### **Irish Coffee** £7.95

Irish whiskey, coffee, brown sugar & cream

### **Baileys Coffee** £7.95

Baileys Irish Cream, coffee & cream

### **Amaretto Coffee** £7.95

Amaretto liqueur, coffee & cream

### **Cointreau Coffee** £7.95

Cointreau orange liqueur, coffee & cream

### **Tia Maria Coffee** £7.95

Coffee liqueur, coffee & cream



## ALLERGY & DIETARY INFORMATION

Please inform your server of any allergies or dietary requirements before placing your order. Our kitchen handles ingredients that contain the 14 regulated allergens including gluten, dairy, eggs, fish, shellfish, nuts, peanuts, sesame, soy, celery, mustard, sulphites, lupin and molluscs. While we take great care in preparing our dishes, we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination. Please ask a member of staff if you require further information.

(V) = Vegetarian | A 10% discretionary service charge will be added to tables of 8 guests or more.