

# ZINCO

## desserts

### MENU

#### Tiramisú

Classic Italian dessert of savoiardi biscuits soaked in liqueur & sweetened espresso coffee, layered with a sweet mascarpone & vanilla cream, lightly dusted with cocoa powder

4.95

#### Panna Cotta Frutti di Bosco

Traditional Italian creamy dessert of baked fresh double cream infused with vanilla, topped with a compôte of assorted wild berries

4.95

#### Crème Brulée

Homemade classic vanilla dessert served in an individual ramekin topped with glazed caramelized sugar

4.95

#### Pere al Vino Rosso

Fresh Conference pears poached in red wine with a blend of spices until tender, served cold with a sweet red wine syrup & Italian vanilla ice cream

5.50

#### Tortina di Mela Rustica

A handmade short crust pastry tartlet enriched with roasted almonds and filled with bramley apples, served warm with Italian vanilla ice cream

5.50

#### Chocolate Fudge Cake

A rich moist chocolate sponge layered with fudge and coated in a wonderfully smooth chocolate fudge icing, served warm with Italian vanilla ice cream

5.50

#### Cheesecake Americana

American style baked vanilla cheesecake served with a strawberry & wild berry compôte

4.95

#### Profiteroles Scuro

Soft choux pastry puffs filled with whipped cream & covered with a delicious chocolate sauce

4.95

## Gelati / Ice Creams

#### Coppa di Gelati Misti

Three scoops of our authentic Italian ice cream. Choose from Vanilla, Chocolate, Strawberry, Pistacchio, Hazelnut, Banana & Amarena Cherry

4.95

#### Sorbetto al Limone

A whole lemon with it's flesh removed & filled with a refreshing lemon sorbet

4.95

#### Coppa di Gelati Zinco

For 2 to share, a scoop of all 7 of our authentic Italian ice cream flavours topped with whipped cream & chocolate sauce

8.50

#### Children's Character Ice Creams

A selection of individually flavoured character ice cream pots is available on request

3.00

#### Gino's Tartufo Nero Affogato 4.95

Our good friend Gino D'Acampo's favourite dessert. Delicious hazelnut chocolate ice cream with a zabaglione centre dusted with hazelnuts & cocoa powder, covered in hot espresso coffee

## Coffees & Teas

Espresso

2.00

Caffé Latte

2.00

Double espresso

2.50

Irish coffee (whiskey & cream)

3.95

Cappuccino (regular)

2.00

French coffee (brandy & cream)

3.95

Cappuccino (large)

2.50

Calypso coffee (rum & cream)

3.95

Black Coffee

2.00

Tea (milk, lemon, herbal, mint, fruit)

1.80

Some desserts may contain traces of gluten, nuts or nut products