

## DESSERTS

**Lemon Tart** £8.50

*Classic lemon tart, soft, biscuity pastry and rich, tangy filling.*

**Baklava** £8.50

*Filo pastry made with pistachio, walnuts and honey syrup served with a scoop of ice cream*

**Bread and Butter Pudding** £8.00

*Panettone pudding served with ice cream*

**Ottoman Kadayif** £8.50

*Shredded pastry with cream filling, pistachio and syrup*

**Profiteroles Scuro** £8.00

*Soft choux pastries filled with a superb chantilly cream covered with chocolate cream*

**Homemade Tiramisu** £8.00

*Sponge soaked in liqueur and coffee with sweet mascarpone cream dusted with cacao powder*

**Chocolate Fudge Cake** £8.00

*A rich moist chocolate sponge layered with fudge and coated in a wonderfully smooth chocolate fudge icing*

**Homemade Cheese Cake** £8.00

*Please ask for today's choice of flavour*

**Artisan Italian Gelato or Sorbet** £6.50

*(2 Scoops)*

**Homemade Crème Brûlée** £8.00

*Vanilla custard base topped with hardened caramelized sugar*

**Vegan Chocolate Fondant** £8.00

*Classic delicious fondant*

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*All our desserts may contain nuts. If you have any dietary conditions please notify a member of our staff*

### DIGESTIF COCKTAILS

**Italian Espresso Martini** £12.00

*Vodka, Espresso, Averna, Baileys, Godiva Liqueur*

**Grasshopper** £12.00 **Bananarama** £12.00

*Creme de Menthe, Creme de Cacao & White Cream*

*Banana Liqueur, Creme de Cacao, Kahlua & Baileys*

## HOT DRINKS

### TEA

<b>English Breakfast</b>	£3.25	<b>Fresh Mint Leaves</b>	£3.50	<b>Peppermint Tea</b>	£3.50
<b>Earl Grey</b>	£3.25	<b>Turkish Tea</b>	£2.75	<b>Green Tea</b>	£3.50
<b>Camomile</b>	£3.25	<b>Apple Tea</b>	£3.25		

### COFFEE

<b>Espresso</b>	£2.50	<b>Latte</b>	£3.50	<b>Hot Chocolate</b>	£3.50
<b>Double Espresso</b>	£2.90	<b>Macchiato</b>	£2.50	<b>Turkish Coffee</b>	£3.50
<b>Cappuccino</b>	£3.50	<b>Mocha</b>	£3.95		

### LIQUEUR COFFEE

<b>Baileys Coffee</b>	£6.75	<b>Irish Coffee</b>	£6.75	<b>Calypso Coffee</b>	£6.75
<b>Cointreau Coffee</b>	£6.75				

## AFTERS

### DIGESTIFS

<b>Averna</b>	£5.25	<b>Fernet Branca</b>	£5.70	<b>Ramazotti</b>	£5.25
<b>Amaro Del Capo</b>	£5.50	<b>Montenegro</b>	£5.50	<b>Amaretto</b>	£5.50
<b>Grappa</b>	£5.50	<b>Amaro Lucano</b>	£5.50	<b>Sambuca</b>	£5.00

### LIQUEURS

<b>Archers</b>	£5.00	<b>Drambuie</b>	£5.00	<b>Tia Maria</b>	£5.00
<b>Baileys</b>	£5.00	<b>Kahlua</b>	£5.00	<b>Grand Marnier</b>	£5.50
<b>Cointreau</b>	£5.00	<b>Malibu</b>	£5.00	<b>Frangelico</b>	£5.00

### COGNAC & BRANDY

<b>Boulard</b>	£5.95	<b>Napoleon Delour</b>	£5.95	<b>Armagnac</b>	£8.00
<b>Chateau Xo</b>	£8.00	<b>Martel VS</b>	£5.95	<b>Hennessey</b>	£6.55
<b>Meukow</b>	£6.95	<b>Courvoisier</b>	£5.50	<b>Vecchia Romagna</b>	£6.95
<b>Camus VSOP</b>	£6.95	<b>Remy Martin</b>	£5.95		

### DESSERT WINE

<b>Port</b>	£6.00	<b>Recioto Di Soave</b>	£7.00
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DESSERTS

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