

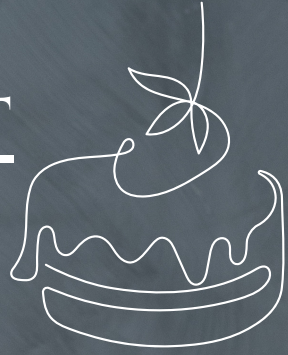
AUTUMN/WINTER  
DESSERT MENU'



**COCORICO ITALIANO**



# OUR DESSERT



- Coppa Amarena 7.1  
Cream and Cherry ice cream topped with cherry sauce
- Coppa Nocciola 7.1  
Hazelnuts ice cream topped with cream and chocolate sauce
- Coppa Pistacchio 7.1  
Pistachio ice cream topped with cream and caramel sauce
- Cannolo Classico 6.5  
Hard Biscuit Tube Filled with sweet ricotta  
cheese and chocolate drops
- Home made Classic Tiramisu' 7.1
- Home made creme Brulee' 7.1
- Chocolate souffle' 6.5  
served with vanilla ice cream
- Chocolate Fudge Cake 7.1  
served with vanilla ice cream



- Profiterol 7.1
- Home made wild berry Panna cotta 7.1
- Apple tart served with vanilla ice cream 7.1
- Italian Cheese cake 8.9  
sweet ricotta with pear
- Carrot Cake (vegan and Gluten free) 7.1

Ice Cream flavour : Pistachio, vanilla , chocolate ,  
strawberry , hazelnuts,Stracciatella) 3  
Each

Sorbet : Lemon,mango,wild berry

## OUR COFFE



- Cappuccino 3.2
- Espresso or Double Espresso 3
- Macchiato 3
- Americano 3
- Corretto 4

(espresso with amaretto or brandy or sambuca or grappa )

- Mocha 3.2
- Hot chocolate 4
- Latte 3.2
- Tea ( green, earl grey , papermint fresh mint, 3.2  
grey,



## OUR ALCHOOLIC HOT COFFEE

- Irish coffee 9.2
- Calipso coffee 9.2
- Baileys coffee 9.2
- Amaretto Coffee 9.2
- Russian coffee 9.2

## OUR AFTER DINNER

25 ml - 50 ml

- Limoncello 4.5 - 7.5
- Montenegro 4.5 - 7.5
- Averna 4.5 - 7.5
- Grappa 4.5 - 7.5
- Grappa Barricata 5.5 - 9
- Vecchia romagna 4.5 - 7.5
- Martell VS 5 - 8
- Hennessy VS 5 - 8
- Courvasier VS 5 - 8
- Sarajishvili XO 8 - 9.5
- Remy martin XO 21 - 34
- Martell XO 18 - 28

[cocoricorestaurant.co.uk](http://cocoricorestaurant.co.uk)

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