



# BOCCA

— social —

## dolci

### TIRAMISU (V)

Layers of lady fingers soaked in light Italian coffee, mascarpone cream & cacao powder **7.95**

### PROFITEROLES (V)

Filled with vanilla cream and topped with warm chocolate sauce **7.95**

### RICOTTA & PEAR CHEESECAKE (V)

Traditional south Italian cheesecake **7.95**

### CANNOLI

Traditional Sicilian aromatic rolled wafer filled with ricotta cream **7.95**

### CHOCOLATE MOUSSE CAKE

Chocolate Mousse enriched with hazelnuts on a sponge base & covered with a layer of cocoa powder **7.95**

### COPPA AL LIMONE (V)(GF)

Traditional Amalfi lemon ice cream **7.95**

### SELECTION OF ITALIAN ICE CREAM & SORBET (V)(GF)

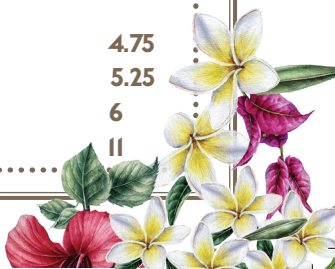
(Ask your server for available flavours) **3.25 per scoop**

### SELECTION OF CHEESES (V)(GF)

Accompanied with pear mustard & quince compote **8.95**

All of our desserts are recommended to be enjoyed with:

	25ml
• Vecchia Romagna	4.75
• Remy Martin VSOP	5.25
• Remy Martin 1738	6
• Remy Martin XO	11





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## hot drinks

### COFFEE

- Espresso **2.50**
- Double Espresso **2.95**
- Espresso Machiato **2.50**
- Cappuccino **2.95**
- Latte **2.95**
- Mocha **2.95**
- Flat White **2.95**
- Americano **2.95**
- Floater **2.95**

### TEA

- English Breakfast, Earl Grey, Green Tea,  
Fresh Mint, Camomile **2.95**

### LIQUEUR COFFEE

- Irish, Baileys, Frangelico, Strega, Cointreau,  
French, Calypso **7.95**

### AFFOGATO (V) (GF)

- Shot of fresh espresso coffee with a scoop of  
vanilla gelato **5.50**  
(25ml Remy Martin VSOP)

### ALLERGY INFORMATION

For any allergens or intolerances please make your server  
aware before placing your order.

(GF) GLUTEN FREE (V) VEGETARIAN (N) CONTAINS NUTS

Optional 10% Service Charge will be added to your bill.

With thanks.

