



# BOCCA

— social —

## DOLCI MENU

### TIRAMISU (V)

*Layers of lady fingers soaked in light Italian coffee, mascarpone cream & cacao powder* **8.95**

### PROFITTEROLI AL CIOCCOLATO (V)

*Profiteroles filled with vanilla cream and topped with chocolate ganache* **8.95**

### PANNA COTTA ALLA VANIGLIA

*Vanilla panna cotta with a berry coulis* **8.95**

### MILLEFOGLIE (V)

*Layers of filo pastry with chantilly cream and fresh fruits* **9.25**

### MOUSSE CIOCCOLATO BIANCO E NOCCIOLE

*Chocolate mousse with white chocolate and hazelnut praline* **9.95**

### SELEZIONE DI GELATO E SORBETTO ITALIANI (V)(GF)

*Selection of Italian ice cream & sorbet*  
*(Please ask your server for available flavours)* **3 per scoop**

### SELEZIONE DI FORMAGGI ITALIANI (V)

*Selection of Italian cheeses, served with fresh fruit and house chutney* **11.95**





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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 **8.95**

### AFFOGATO (V)(GF)

Shot of fresh espresso coffee with a scoop

of vanilla gelato **7.5**

(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 (Vg) VEGAN**

A discretionary service charge of 12.5% will be added to your bill with  
thanks. For bookings of over 10 people, we must request that your  
service charge is a mandatory inclusion.



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