

THE
Ginger Italian
JOE'S RESTAURANT

Dessert Menu

NEW – Hot & Sticky Toffee Pudding £5.50
Warm and sweet and not even slightly Italian but, as we head into colder weather this is just what you need to finish your meal.
Just so you don't get too hot though we'll serve it with a scoop of vanilla ice cream.

Lemon Cheesecake - **Homemade** £5
Homemade lemon and thick mascarpone cheesecake on a biscuit base made of digestives biscuits, salted butter and a few crushed ginger nut mixed in

Chocolate and Coconut Tart £5
Belgium chocolate and coconut filling in a case made of dates and mixed nuts. This is totally VEGAN & GLUTEN FREE
Served with strawberries and blueberries



Tartufo Pistachio £5
Truffle shaped pistachio and vanilla ice cream with a pistachio sauce centre

Vanilla Panna Cotta - **Homemade** £5
Homemade vanilla Panna cotta served with blueberries, strawberries, crushed meringue & raspberry coolie

Cointreau Crème Brulee - **Homemade** £5
Homemade Al Verde original Crème Brulee infused with Cointreau liquor. Topped with flame melted hard brown sugar & garnished with a slice of orange & a strawberry

Simply Chocolate £5
Thick and rich chocolate mousse on a sponge chocolate base topped with chocolate shavings. By far the richest most chocolatey choice on this menu
Served with vanilla ice cream

Tiramisu – (Contains Alcohol) - **Homemade** £5
Layers of soft savoiardi soaked in coffee, sugar & Disaronno, topped with whipped mascarpone cream & dusted with cocoa

Lemon Sorbet £4.75
Fresh lemon sorbet inside a large hollowed lemon skin



Cheese Platter £6.50
Platter of four cheeses accompanied by grapes, butter & crackers