



NEPS

ITALIAN RESTAURANT

DESSERTS



TIRAMISU

"Lift me up" a traditional Italian dessert, Savoiardi biscuits dipped in coffee & topped with mascarpone cream, finished with dusted cacao.

9

CHEESECAKE (frutti di bosco)

Buttery biscuits covered with cream cheese. On the surface, a raspberry icing and topped with lots of wild berries.

9

SOUFFLÉ al CIOCCOLATO

Warm, airy chocolate soufflé with a rich molten centre, served fresh from the oven with a scoop of creamy vanilla ice cream.

9.5

TORTA della NONNA

Shortcrust pastry filled with crème pâtissière and covered with almonds, pine nuts and dusted with icing sugar. Served with a creamy rum sauce and vanilla ice cream.

9.5

SGROPPINO

Lemon sorbet, ciroc vodka, prosecco, lime zest

9

AFFOGATTO

Vanilla icea cream, double espresso

8

GELATO (3)

*Madagascan Vanilla
Chunky Chocolate Chip
Clotted Cream & Amarena Cherry*

SORBETTO (3)

*Lemon
Mango*

CAFÉ CON LIQUOR (9)

*Calypso (tia maria)
Irlandese (jameson)
Francaise (coursvoisier)*



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DRINKS



COFFEE

<i>Espresso</i>	<i>single</i> <i>double</i>	2.8 3
<i>Mcchiato</i>	<i>single</i> <i>double</i>	3 3.2
<i>Cappuccino</i>		4
<i>Flat White</i>		4
<i>Latte</i>		4
<i>Americano</i>		3.8
<i>Hot Chocolate</i>		4

TEAS

(4)

English Breakfast
Earl Grey
Green
Peppermint
Camomile
Lemon & Ginger