

DOLCI

Tiramisu Traditional Italian cake filled with layers of zabaglione & coffee cream	7.25
Panna Cotta Homemade panna cotta served with mixed wild berry sauce	6.95
Profiteroles Soft choux pastry filled with chocolate cream & covered with white chocolate sauce	7.10
Tortino al Cioccolato Chocolate soufflé, vanilla ice cream topped with chocolate sauce	7.25
Semifreddo alle Mandorle Homemade nougat ice cream topped with chocolate sauce	6.95
Panettone Traditional Italian bread & butter pudding served with custard	6.95
Torta Ricotta e Pistacchio Sponge base cake filled with a smooth ricotta cheese mousse with chocolate chips and classic pistachio "Bavarese" served with pistachio ice cream	7.95
Selezione di Formaggi Selection of Italian cheese & biscuits	12.95



GELATO

Gelato Selection of ice creams: Vanilla, Chocolate, Strawberry & Pistachio	6.35
Sorbetti Selection of sorbets: Lemon, Mango & Raspberry	6.35
Coppa Amaretto Vanilla ice cream topped with Amaretto biscuits & Di Saronna Liqueur served with whipped cream on top	7.95
Coppa Limoncello Sicilian lemon sorbet with a shot of Limoncello Liqueur	7.95
Gelato Affogato Vanilla ice cream with espresso coffee	7.55



DESSERT WINE

Recioto Di Soave Classico	7.95
Passito Di Pantilleria	7.95
Taylor's Port, Dry Sherry	5.95

TEA & COFFEE

Coffee	2.75
Tea	2.45
Espresso	3.10
Double Espresso	3.95
Cappuccino/Latte	3.95
Hot Chocolate/Mocha	3.95
Floater Coffee	5.25
Liqueur Coffee	7.25



PREMIUM SPIRITS

Vecchia Romagna	5.15
Courvoiser	4.95
Frangelico/Limoncello	4.95
Armagnac	7.95



AFTER DINNER STICKIES

	330ml
B 52 Tia Maria, Baileys, Grand Marnier	5.95
Slippery Nipple Grenadine, Baileys, Sambuca	5.95
Springbox Crème de Menthe, Amara Cream	5.95
Jäger Bomb Jägermeister, Red Bull	6.50
Choco Banana Kalhua, White Cacao Cream, Banana Crème, Grenadine	5.95
Brandy Alexander Brandy, Crème de Cacao, Cream	7.95
After Eight Vodka, Crème de Cacao, Crème de Menthe	7.95



TREVISO

For some scholars, the ancient city of Tarvisium derived its name from a settlement of the Celtic tribe of the Taurusci. Others have attributed the name instead to the Indo European root tarvos, meaning “bull”.

Several sources (from Vin Veneto, dated 1981, to the Italian Academy of Giuseppe Maffioli and several cuisine websites) claim that tiramisù was invented in Treviso at Le Beccherie restaurant by the god-daughter and apprentice of confectioner Roberto Linguanotto, Francesca Valori, whose maiden name was Tiramisu. It is believed that Linguanotto named the dish in honour of Francesca’s culinary skill.

In the original recipe, there was no liquor as the cake was originally aimed at children and the elderly, and the original shape was round. The phrase tiramisù literally means “pick me up” or “pull me up” in reference to the effects of the espresso.



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ITALIAN RESTAURANT

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DESSERT MENU



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