



# Nuova Italia Dessert Menu

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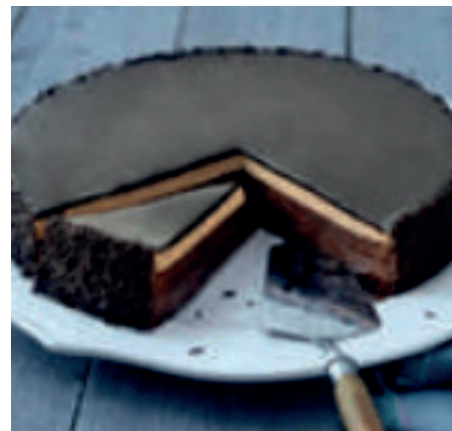
Nuova  
**Italia**  
Ristorante & Pizzeria



## Profiteroles

Soft choux pastries filled with a superb Chantilly cream, all covered with chocolate cream.

6.20



## Chocolate Cake Temptation

Layer of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze.

6.20



## Cannolo

Popular dessert from Sicily it is made with crisp pastry tube filled with tested ricotta cream and chocolate chips.

6.20



## Raspberry Cheesecake

Sponge cake filled with a passion fruit cream and raspberry sauce, decorated with white chocolate and raspberry glaze.

6.20



## Soufflé Pistacchio

A unique and classic chocolate fondant soufflé with a pistachio cream heart.

6.20



## Italian Ice Cream & Sorbet

3 scoops of Vanilla, Strawberry, Chocolate, Pistachio Lemon and Mango sorbet.

6.20



## Tiramisu

An elegant and rich layered Italian dessert made with delicate Italian biscuits savoiardi, coffee, mascarpone cheese, eggs, sugar, Marsala wine, and cocoa powder.

5.50

Please ask a member of staff to show you our Specials Menu.

## Liqueur Coffees

Brandy	5.50	Tia Maria	5.50
Irish	5.50	Cointreau	5.50
Amaretto	5.50	Sambuca	5.50

## Beverages

White or black coffee	2.50	Espresso con panna	2.75
Caffe latte	2.70	(short strong espresso with whipped cream)	
Decaffeinated coffee	2.50	Caffe coretto	3.50
Cappuccino	2.70	(espresso with a dash of grappa)	
Espresso, single	2.10	Macchiato	2.20
Espresso, double	2.50	(small espresso with a smooth taste created by added foamed milk)	
Tea	2.00	Floater coffee	3.25
Hot chocolate	3.00	(with whipped cream).	
(with whipped cream)			

Please Note: Our desserts may contain gluten, nuts or traces of nuts.