



CAFE MENU



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PREMIUM COFFEE & COFFEE

Affogato 5.40
Espresso poured over vanilla ice cream

Marocchino 3.80
Espresso, cocoa powder & frothed milk

The Venetian 4.50
Large espresso with whipped cream

The Trevi 4.70
Long espresso, steamed milk & whipped cream

The Leonardo 4.90
Hazelnut liqueur, espresso, hot chocolate, crème Chantilly & almond flake

The Italiano Imperial 10.50
Brandy, long espresso, hot milk topped with chocolate & whipped cream

Americano 3.20 **Espresso** 3.20

Cappuccino 3.30 **Macchiato** 3.50

Flat white 3.30 **Mocha** 3.60

Latte 3.30 **Hot Chocolate** 3.20

Oat Milk and Almond Milk are available for 50p extra

LUXURY TEAS

Berry Dream 3.10 **Breakfast Tea** 3.10

Cappu Chai 3.10 **Jasmine** 3.10

Creamy Grey 3.10 **Hello Mint** 3.10

PICCOLO TREATS

Mini desserts served with tea or coffee. Treat yourself by adding a liqueur to your coffee for just £4

Tiramisu 6.80

Brownie 6.80

Garda Shell 6.80

Bombolino 6.80

Lemon Drizzle Cake 6.80

LARGE CAKE SLICES

Coffee Cake 6.50 **Lemon Cake** 6.50
Chocolate Cake 6.50

TREATS / COOKIES

Large Hazelnut Pain au Chocolat 4.90 **Biscoff Cookie**^{VE} 3.50
Italian Danish 3.50 **Caramelized White Chocolate Cookie** 3.50

ITALIAN CAKE SLICES

Traditional Italian Lemon Cake 5.90 **Traditional Italian Cocoa Cake** 5.90

REGIONAL SPECIALITIES

Large Pistachio Croissant 4.90
Made using buttermilk & slightly salted butter from the Irish gourmet butter company, Co Wicklow, filled with pistachio crème patisserie, dipped in green chocolate & topped with pistachios

Cruffin of the Day 4.90
Our signature croissant pastry is baked in muffin moulds, rolled in sugar, and filled with a range of centres such as Tiramisu, Chocolate Hazelnut, Sicilian Lemon or Vanilla. Ask the server for today's flavours

Garda Shell 3.50
Delicate crackling pastry, filled with sweet, creamy ricotta & enhanced with a hint of orange and citron

Bombolino 3.50
Donut pastry filled with custard is an explosion of goodness

Italian Individual Ricotta Cheesecake 4.90
Made using croissant dough, filled with lemon, Amaretto or berry flavour and our classic ricotta cheesecake fill

Bunnoli 4.90
A hybrid of a cannoli & cinnamon bun, the Bunnoli. A cinnamon bun dough baked around cannoli moulds & filled with whipped sour cream & decorated with chocolate curls & nuts

Scimmia Bread Cups 3.50
Croissant dough tossed with chocolate chips & baked in cupcake moulds brushed with a caramel sauce

Scimmia Bread Loaf 8.90
Croissant dough tossed with chocolate chips & baked before being brushed with a caramel sauce

Cannoli Siciliano 6.50
Ricotta cheese, candied orange & chocolate