



# CAFE MENU



[www.chubbycherubbelfast.com](http://www.chubbycherubbelfast.com)





## 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

<b>Americano</b>	<b>3.20</b>	<b>Espresso</b>	<b>3.20</b>
<b>Cappuccino</b>	<b>3.30</b>	<b>Macchiato</b>	<b>3.50</b>
<b>Flat white</b>	<b>3.30</b>	<b>Mocha</b>	<b>3.60</b>
<b>Latte</b>	<b>3.30</b>	<b>Hot Chocolate</b>	<b>3.20</b>

Oat Milk and Almond Milk are available for 50p extra

## LUXURY TEAS

<b>Berry Dream</b>	<b>3.10</b>	<b>Breakfast Tea</b>	<b>3.10</b>
<b>Cappu Chai</b>	<b>3.10</b>	<b>Jasmine</b>	<b>3.10</b>
<b>Creamy Grey</b>	<b>3.10</b>	<b>Hello Mint</b>	<b>3.10</b>

## PICCOLO TREATS

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

<b>Tiramisu</b>	<b>6.80</b>
<b>Brownie</b>	<b>6.80</b>
<b>Garda Shell</b>	<b>6.80</b>
<b>Bombolino</b>	<b>6.80</b>
<b>Lemon Drizzle Cake</b>	<b>6.80</b>

## LARGE CAKE SLICES

<b>Coffee Cake</b>	<b>6.50</b>	<b>Lemon Cake</b>	<b>6.50</b>
<b>Chocolate Cake</b>	<b>6.50</b>		

## TREATS / COOKIES

<b>Large Hazelnut Pain au Chocolat</b>	<b>4.90</b>	<b>Biscoff Cookie<sup>VE</sup></b>	<b>3.50</b>
<b>Italian Danish</b>	<b>3.50</b>	<b>Caramelized White Chocolate Cookie</b>	<b>3.50</b>

## ITALIAN CAKE SLICES

<b>Traditional Italian Lemon Cake</b>	<b>5.90</b>	<b>Traditional Italian Cocoa Cake</b>	<b>5.90</b>
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## 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