
PAOLO'S RESTAURANT

DESSERTS & COFFEE



Desserts

£7.95



Tiramisu

Our very own house recipe consists of layered coffee and liquor soaked savoiardi biscuits with a rich zabaglione cream and dusted with finest cocoa.

£8.95

Panna Cotta

A classic dessert from Piemonte with a vanilla flavoured base covered with caramel.



Chocolate Fudge Cake

Moist chocolate sponge sandwiched with rich fudge icing.



Profiteroles

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



Ice Creams & Sorbets

Please ask your server for today's selection.

3 scoops - £7.95



Cheese & Biscuit Selection

£12.50



Special of the Week

Please ask your server for this week's special

Coffee

Tea	£3.50
Single Espresso Concentrated beverage brewed by forcing a small amount of nearly boiling water under pressure through finely ground coffee beans.	£3.50
Americano Prepared by adding hot water to espresso, similar strength, but different flavour.	£3.95
Macchiato Made out of espresso with a small amount of milk.	£3.50
Double Espresso Double shot of espresso.	£4.50
Latte Made with espresso and steamed milk.	£4.95
Cappuccino Italian coffee drink traditionally prepared with espresso, hot milk and steamed milk foam.	£4.95
Hot Chocolate	£6.50
Mocha Based on espresso and hot milk, but with added chocolate.	£6.95
Affogato al Caffè 2 scoops of vanilla ice cream with one shot of espresso.	£8.50
Liqueur Coffee Coffee drink with a shot of liqueur	£9.50

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