



## Dessert

*Desserts in the mustard colour are available as part of the lunch menu.*

<b>Tiramisu</b> The classic Italian sponge cake made with egg soaked in coffee, Tia Maria & Amaretto.	<b>£7.95</b>	<b>Strawberry Mess</b> Fresh strawberries blended with crushed meringue, whipped cream, vanilla ice cream & strawberry coulis.	<b>£6.95</b>
<b>Cheesecake (Daily Selections)</b> Please ask your server for today's flavours.	<b>£7.95</b>	<b>Gelato Misto</b> 3 scoops of your choice of flavoured Italian ice cream.	<b>£5.45</b>
<b>Chocolate Fudge Cake</b> Served hot with ice cream or pouring cream.	<b>£7.95</b>	<b>Sticky Toffee Pudding</b> Hot sticky toffee pudding served with vanilla ice cream.	<b>£7.95</b>
<b>Pizza Nutella (For Sharing)</b> Plain pizza base smothered with everyone's favourite Nutella & topped with Kinder. Mamma Mia!	<b>£15.95</b>	<b>Cannolo Siciliano</b> Tube-Shaped pastry shell of fried pastry dough, filled with a sweet creamy Ricotta filling.	<b>£7.95</b>
<b>Nutella Fondue (For Sharing)</b> Warm Nutella dip with fresh strawberries, banana & marshmallows.	<b>£15.95</b>	<b>Milkshake</b> Oreo flavoured topped with spray cream.	<b>£5.95</b>

## Coffee & Tea

<b>Espresso</b> Short, sharp & full bodied flavour.	<b>£2.75</b>	<b>Flat White</b> Double shot coffee with frothy milk.	<b>£4.45</b>
<b>Espresso Macchiato</b> Topped with freshly foamed milk.	<b>£3.25</b>	<b>Mochaccino</b> Similar to our hot chocolate, a shot of espresso to give it a kick!	<b>£4.95</b>
<b>Americano Black Coffee</b> Long filtered coffee.	<b>£3.25</b>	<b>Pot of Tea</b> English, Green, Peppermint, Camomile or Earl Grey.	<b>£2.95</b>
<b>White Coffee</b> Single shot coffee with frothy milk.	<b>£3.95</b>	<b>Hot Chocolate</b> Served in a tall glass with whipped cream.	<b>£4.45</b>
<b>Cappuccino</b> A white coffee with frothy milk topped with chocolate powder.	<b>£3.95</b>	<b>Extra Shot</b>	<b>+50p</b>
<b>Caffe Latte</b> A long milky coffee topped with frothy milk served in a tall glass.	<b>£3.95</b>	<b>Any Decaffeinated Coffee or Tea</b>	<b>+50p</b>

## Liqueur Coffee

<b>Irish Coffee</b> Jameson's whiskey & fresh cream	<b>£7.95</b>
<b>Gaelic Coffee</b> Scotch whisky & fresh cream	<b>£7.95</b>
<b>Calypso</b> Tia Maria & fresh cream	<b>£7.95</b>
<b>Baileys Coffee</b> Baileys & fresh cream	<b>£7.95</b>
<b>Baileys Latte</b> A Caffe Latte topped with a double shot of Baileys	<b>£7.95</b>

## Amaro / Digestif

An Italian herbal liqueur that is commonly consumed as an after-dinner digestif, a bitter-sweet flavour.	
<b>Montenegro (23%)</b> Including vanilla & orange peels. Origin: Bologna, Italy	<b>£3.95</b>
<b>Jägermeister (35%)</b> Made with 56 herbs & spices. Origin: Wolfenbüttel, Germany.	<b>£3.95</b>

## Liqueurs

Served as 25ml measures

<b>Limoncello (25%)</b> Italian lemon liqueur.	<b>£3.95</b>
<b>Grappa (41%)</b> Grape-based, Italian pomace brandy (please ask your server).	<b>£4.95</b>
<b>Sambuca (38%)</b> Anise/liquorice-flavoured, Italian liqueur.	<b>£3.95</b>
<b>Disaronno Amaretto (28%)</b> Sweet, almond-flavoured, Italian liqueur.	<b>£3.95</b>
<b>Strega (40%)</b> Italian herbal liqueur.	<b>£3.95</b>
<b>Southern Comfort (38%)</b> American whiskey-based liqueur flavoured with fruit and spice.	<b>£3.95</b>
<b>Drambuie (40%)</b> A blend of scotch whisky, honey, herb & spices flavour liqueur.	<b>£3.95</b>
<b>Cointreau (40%)</b> A brand of triple sec, orange based liqueur.	<b>£3.95</b>
<b>Tequila Silver (38%)</b> Mexican alcoholic drink, infused from the blue agave plant.	<b>£3.95</b>

Served as 50ml measures

<b>Baileys (17%)</b> Irish whiskey & cream-based liqueur.	<b>£3.95</b>
<b>Peach Schnapps (18%)</b> Peach flavoured liqueur.	<b>£3.95</b>
<b>Tia Maria (20%)</b> Rum, coffee beans & vanilla based Jamaican liqueur, dark in colour.	<b>£3.95</b>
<b>Malibu (21%)</b> Coconut flavoured liqueur, made with Caribbean rum.	<b>£3.95</b>



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