

## HOT DRINKS

Most drinks can be made with, skimmed milk, soya milk, almond milk & oat milk 30p

Large drinks + 50p    Extra shot + 50p    Decaf Coffee + 35p (we use beans decaffeinated using the Swiss Water Process)

Syrup: hazelnut, vanilla, caramel, + 50p

### **The Rosario**

4.25

*Double espresso, condensed milk, chocolate & steamed milk*

<b>Americano</b>	3.30
<b>Cappuccino</b>	3.50
<b>Latte</b>	3.60
<b>Espresso</b> <i>Single</i>	2.00
<i>Double</i>	2.75
<b>Espresso Corretto</b> - <i>espresso with a dash of Grappa/Brandy</i>	4.00
<b>Espresso Romano</b> - <i>sweet espresso with lemon rind</i>	2.20
<b>Macchiato</b> <i>Single</i>	2.20
<i>Double</i>	2.65
<b>Cortado</b>	2.65
<b>Café au lait</b> - <i>half coffee, half heated milk</i>	3.60
<b>Flat white</b>	3.60
<b>Cafetière</b>	3.75
<b>Mocha</b>	4.25
<b>White chocolate mocha</b>	4.25
<b>Affogato</b> - <i>Italian ice cream and strong espresso</i>	5.50
<b>Matcha Latte</b> <i>with vanilla or honey</i>	4.20
<b>Earl Grey Latte</b>	4.20
<b>Filthy Chai</b> - <i>Chai latte &amp; double espresso</i>	4.50
<b>Chai latte</b>	4.20
<b>Italian hot chocolate</b>	4.25
<b>Italian hot chocolate</b> <i>with caramel or hazelnut</i>	4.75
<b>Italian hot chocolate</b> <i>with cointreau, rum or brandy</i>	5.75
<b>Italian hot chocolate shot</b>	1.90
<b>Traditional hot chocolate</b>	4.25
<b>White hot chocolate</b>	4.25
<b>Babyccino</b>	1.50

### BLACK TEAS

3.25

<b>Rosario's own-blend breakfast tea</b> - <i>our strong yet refreshing tea</i>
<b>Earl grey</b> - <i>a delicate flavour with a twist of citrus fruit bergamot</i>
<b>Darjeeling</b> - <i>tea leaves grown in the Margaret's hope tea estate with a muscatel flavour</i>
<b>Dirok Assam</b> - <i>top quality tippy golden flowery orange Pekoe leaf with a moderately malty flavour</i>
<b>Ceylon Adawatte Pekoe</b> - <i>distinctive blend of high grown Ceylon; a crisp and sharp taste</i>
<b>Chai tea</b> - <i>Indian signature tea with a spicy &amp; smooth flavour</i>
<b>Lapsang Souchong</b> - <i>a smoky Chinese tea; with a deeply mellow taste with delicious smoky tones</i>

### GREEN TEAS

3.55

<b>Dragonwell</b> - <i>with a scented aroma, sweet floral &amp; emerald colour (light)</i>
<b>Jasmine (Huangshan)</b> - <i>a popular fragrant and scented green tea grown in Anhui province of China</i>
<b>Chinese Gunpowder</b> - <i>a classic tea with leaves rolled like old gunpowder balls</i>
<b>Japanese (Genmaicha) rice tea</b> - <i>mellow, toasted, warming; from the fertile, volcanic soil of Shizuoka with roasted and popped rice</i>
<b>Moroccan mint</b> - <i>Chinese gunpowder tea with fresh mint leaves</i>
<b>Oolong Tea</b> - <i>a semi-fermented Chinese green/black tea; sweet with a fragrant finish and no bitterness</i>

### WHITE TEA

3.95

<b>China (Yingzhen)</b> - <i>a fine &amp; rare Chinese white tea picked in spring and resembles pine needles; mellow taste with slightly Smokey finish</i>
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### DECAF & HERBAL

3.40

<b>Decaf English breakfast tea</b>
<b>Chamomile</b>
<b>Lemongrass &amp; Ginger</b>
<b>Natural mint</b> - <i>fresh mint leaves with honey; with a refreshing flavour</i>
<b>Peppermint</b>
<b>Apple tea</b> -
<b>Rooibos</b> - <i>South African tea made from the Red Bush plant; naturally caffeine free; abundant amount of antioxidants</i>
<b>Red berry tea</b>