



Desserts

Tortino al Cioccolato con Gelato alla Vaniglia	£6.00
Chocolate pot with vanilla ice cream	
Crostatina di Mele e Crema con gelato Ila Cannella	£6.00
Apple tart with custard cream & cinnamon ice cream	
Raspberry & Strawberry Cheese Cake	£5.00
Tiramisu Classico	£5.00
Crème Brûlée	£5.00
Almond Pralines Semifreddo	£5.50
Spuma di Cioccolato Bianco con Sorbetto di Fragole	£5.50
White chocolate mousse with strawberry sorbet	
Gelati/Ice Creams (3 Scoops)	£5.00
Cinammon, chocolate, vanilla, chocolate, coffee or pistacchio	
Sorbetti/ Sorbets (3 Scoops)	£5.00
Lemon, mojito, raspberry, melon, strawberry	
Selezione di Formaggi Italiani	£6.50
Italian cheese platter	

Chef: Piero La Barbera



Dessert Wines/Distillates

	Bottle	Glass
Passiti/ Sweet Wines		
Banyulus Rimage	£29.00	£7.00
Moscato Passito - Marco de Bartoli	£36.00	£8.50
Sauternes 2eme Cru	£35.00	£9.00
Vin Santo - Barone Ricasolli	£55.00	£10.00
Port		
Fine Ruby Down's		£5.00
Towny 10 years old		£6.00
Grappe		
Grappa di Brachetto		£5.00
Grappa di Nebbiolo		£6.00
Brandy		
Vecchia Romagna Etichetta Nera		£5.00
Calvados		
Boulard - Age 4 ans		£5.00
Armagnac		
Janneau VSOP		£6.00
Grande Armagnac 20 ans		£7.00
Cognac		
Martel VSOP		£5.00
Hennessy XO		£6.00
Remy Martin fine Champagne VSOP		£7.00
