

Dolci, Dessert Wines & After Dinner Drinks

Dessert Wines (*all served by the 100ml glass*)

Moscato d'Asti	2017	£6.00
<i>Gently and delightfully sparkling with intense peach and tropical fruit flavours, extremely silky.</i>		
Marsala Superiore DOC 'Garibaldi' Dolce	NV	£7.00
<i>Rich and lusciously sweet and perfect end to any meal.</i>		
Vin Santo del Chianti, Bonacchi	2006	£8.00
<i>A traditional Tuscan sweet wine with heady aromas of toffee and caramel.</i>		
Passito di Pantelleria, Carlo Pellegrino	2015	£9.50
<i>Vibrant notes of apricot and oranges with a fresh orange peel with beautifully balanced sweetness.</i>		
Recioto di Soave La Perla, Ca'Rugate	2015	£10.00
<i>Intensely perfumed but beautifully fresh with aromas of ripe mango and peach with a long caramelised orange finish.</i>		

DOLCI £6.50

TIRAMISU

Traditional homemade Italian favourite

GELATO MISTO

*Selection of Italian ice creams (Choice of 3 scoops)
Vanilla, pistachio, chocolate or strawberry*

AFFOGATO

Vanilla ice cream with hot espresso coffee

SORBETTO AL LIMONE

Refreshing lemon Sorbet

TORTA DI MELE

Warm homemade apple pie with ice cream

DEMARTINO CHEESECAKE

Fresh homemade cheesecake

PANNA COTTA

Homemade creamy dessert with a strawberry coulis

ARANCE CAMELLATE

Caramelised orange slices with Cointreau and mascarpone, served with ice cream

TORTA AL CIOCCOLATO FONDENTE

Warm homemade chocolate fudge cake

DELIZIA AL LIMONE

Light sponge cake filled with cream from the juice & peel of Amalfi lemons, covered in strawberry cream

PROFITEROLES AL CIOCCOLATO GUANAJA

Delicate Chantilly cream filled pastries with a Guanaja Grand Cru Chocolate cream

FORMAGGIO £8.50

Gorgonzola, Taleggio and Parmesan served with crackers, grapes and honey

HOT BEVERAGES

Selection of Teas	£1.80
Espresso	£2.00
Double Espresso	£2.80
Cappuccino	£2.80
Caffe Latte	£3.00
Fresh Mint Tea	£2.80

For Spirits, Liqueurs, port and after dinner specialities please refer to the drinks menu