

## Dolci ~Gelati

<b>DOLCE DEL GIORNO (Dessert of the day)</b>	<b>6.95</b>
Ask your waiter/ress for more information	
<b>TIRAMISU'</b>	<b>6.25</b>
Our chef's interpretation of this traditional Italian dessert (n) (v)	
<b>PANNA COTTA</b>	<b>6.00</b>
Homemade Panna cotta flavoured with Limoncello liqueur, served with black cherry compote	
<b>TORTINO</b>	<b>6.00</b>
Pear and Almond tart, served with gelato crema and black cherry compote (n) (v)	
<b>SEMIFREDDO ZABBAIONE</b>	<b>6.00</b>
Exquisite ice-cream zabbaione semifreddo covered with crushed pistachio and hazelnut pralines (n)	
<b>TORTA CAPRESE (Capri Cake)</b>	<b>6.50</b>
A delicate chocolate and almond cake, served with gelato crema and honey (n) (v)	
<b>AFFOGATO AL CAFFE</b>	<b>6.90</b>
"Sunk in coffee", gelato hazelnut topped with espresso coffee, Frangelico liqueur and crushed hazelnuts (v) (n)	
<b>SORBETTO AL LIMONCELLO</b>	<b>5.90</b>
Lemon sorbet topped with limoncello liqueur (v)	
<b>GELATI</b>	<b>5.90</b>
A variety of flavours to tempt your palate (n) (v)	
<b>FORMAGGIO</b>	<b>7.50</b>
A selection of traditional Italian cheeses (v) (n)	

## Desserts Wines

<b>BRICHET, SALVANO, (7% Vol.) PIEMONTE</b>	<b>3.00</b>
A light, frothy, sweet red wine with an intense fruity aroma made with partly fermented musts of Brachetto grapes produced in the provinces of Asti and Cuneo.	
<b>IL SANTO VINO LIQUOROSO, F.LLI. NISTRI, (16% Vol.) TOSCANA</b>	<b>3.50</b>
The semi dry grapes of Grechetto give the wine a stunning amber colour and an intense aromatic bouquet typical of dried grapes and fruits.	
<b>ELISIR GAMBRINUS, GAMBRINUS, (27% Vol.) VENETO</b>	<b>4.50</b>
The main ingredients of this liqueur is Grappa, natural aromas and Raboso wine made from the ancient indigenous vine of the same name grown on land made fertile by the River Piave. The passing seasons exalt its flavours and fragrance and its vivacious colour deepens with ageing. It is a genuine natural evolution of this typical artisan speciality which represents the spirit of Raboso wine.	
<b>DINDARELLO, MACULAN, (11.5% Vol.) VENETO</b>	<b>6.00</b>
Maculan produces this unique style of Moscadello, from 100% Moscato Fior d'Arancio grapes. A wine with an intense nose of Muscat grapes, honey and flower.	
<b>BAROLO CHINATO, SALVANO, (16% Vol.) PIEMONTE</b>	<b>6.00</b>
Barolo Chinato is a traditional Piedmont dessert wine made by the blend of Barolo wine and China liqueur. The perfect wine for a rich chocolate dessert.	
<b>AVIE' MOSCATO PASSITO, D.O.C. CASCINA CASTLET, (14% Vol.) PIEMONTE</b>	<b>7.50</b>
Avie' Moscato Passito is made from partially dried grapes of the estates oldest Moscato vines. It is a rich dessert wine that retains all the delicious grapey sweetness and the perfume of the Muscat grape.	

### \*Price per 50 ml glass

(v) suitable for vegetarians, may contain egg – (n) contain tree nuts or peanuts

Should you be allergic to the following ingredients, ask the advice of the manager only before ordering or eating anything.

1:Gluten, 2:Crustaceans, 3:Molluscs, 4:Fish, 5:Peanuts, 6:Tree nuts, 7:Eggs, 8:Soybeans, 9:Milk, 10:Celery, 11:Mustard, 12:Sesame, 13:Lupin, 14:Sulphur dioxide

DUE TO THE HIGH NUMBER OF INGREDIENTS IN THE MENU  
WE ARE NOT ABLE TO GUARANTEE ANY DISH FROM BEING FREE FROM TRACES OF GLUTEN, TREE NUTS OR PEANUTS