

## Dolci ~ Gelati

<b>TIRAMISU'</b> Our chef's interpretation of this traditional Italian dessert (n) (v)	<b>6.95</b>
<b>PANNA COTTA</b> Homemade Panna cotta flavoured with Limoncello liqueur, served with black cherry compote	<b>6.50</b>
<b>TORTINO</b> Pear and Almond tart, served with gelato crema and black cherry compote (n) (v)	<b>7.50</b>
<b>MONTE BIANCO</b> Crunchy amaretto biscuits, chestnut puree flavoured with brandy and chocolate, mascarpone cheese, topped with crushed merengue and flaked almonds. Served with BRACHETTO sweet red wine (n) (v)	<b>8.00</b>
<b>TORTA CAPRESE (Capri Cake)</b> A delicate chocolate and almond cake, served with gelato crema and honey (n) (v)	<b>7.50</b>
<b>AFFOGATO AL CAFFE</b> "Sunk in coffee", gelato hazelnut topped with espresso coffee, Frangelico liqueur and crushed hazelnuts (v) (n)	<b>7.50</b>
<b>SORBETTO AL LIMONCELLO</b> Lemon sorbet topped with limoncello liqueur (v)	<b>6.50</b>
<b>GELATI</b> A variety of flavours to tempt your palate (n) (v) (Vanilla, Chocolate, Strawberry, Pistachio, Hazelnut, Salted caramel, Raspberry sorbet, Lemon sorbet)	<b>5.90</b>
<b>FORMAGGIO</b> A selection of three traditional Italian cheeses, crostini, cheese biscuits, balsamic glaze and honey (v) (n)	<b>8.50</b>

## Dessert Wines

<b>"KABIR" MOSCATO DI PANTELLERIA, DONNAFUGATA, (11.5% Vol.) SICILIA</b> Brilliant straw yellow in colour with a golden hue, the Kabir 2019 is characterized by a rich and fragrant bouquet. The elegant aromas of nectarine, citrus zest, orange blossom and white flowers are enriched by savoury herbal nuances. The palate is ample, with a fresh acidity and minerality that balances the pleasant sweetness. The finish is long, revealing hints of pink peppercorn and nutmeg.	<b>6.50</b>
<b>BRACHETTO, CASTELLO DEL POGGIO, (7% Vol.) PIEMONTE</b> Pale ruby-red, with scents of roses and musk, harmoniously sweet, fresh and delicately fruity.	<b>3.50</b>
<b>VIN SANTO, CASTELLO DI ALBOLA, (16% Vol.) TOSCANA</b> This is probably one of the best Vin Santo available, produced in the ancient lands of Castello di Albola in the heart of the Chianti area. The semi dry grapes of Trebbiano Toscano and Malvasia del Chianti give the wine a stunning amber colour and an intense aromatic bouquet typical of dried grapes and fruits.	<b>9.90</b>
<b>MOSCATO D'ASTI, CASTELLO DEL POGGIO, (5% Vol.) PIEMONTE</b> Moscato d'Asti is a straw yellow wine with golden reflections with an intense bouquet, well defined by delicate hints of woodland undergrowth, moss and peach. It is delicately sweet, harmonious and with a very fine aroma.	<b>3.50</b>

### \*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 TREE NUTS OR PEANUTS