

## DOLCI

TIRAMISU DELLO CHEF	🍷 913	
Pistachio tiramisu	9.00	
TORTA DI NOCCIOLA	🍷 903	
Chocolate and hazelnut cake with vanilla and bitter cherry ice cream	9.50	
CROSTATA DI PERE E FRANGIPANE	🍷 901	
Pear and frangipane tart with Passito ice cream	9.50	
DELIZIA AL LIMONE	🍷 902	
Amalfi lemon sponge with strawberry salad	9.50	
AFFOGATO		
Vanilla ice cream with a shot of espresso	7.50	
GELATI E SORBETTI		
Selection of homemade ice creams and sorbets	8.00	
GRANITE SICILIANE		
Traditionally-made Sicilian granitas (lemon, blood orange/campari)	8.50	
VIN SANTO CON CANTUCCINI		
Vin Santo with home-made cantuccini biscuits	14.00	
FORMAGGI	🍷 903	
Italian farmhouse cheeses served with homemade preserves	13.00	

## CAFFE'/TE'

Espresso or Decaffeinated	3.50	
Double espresso, Cappuccino, Americano, Latte or Decaffeinated	4.00	
Earl Grey, Green Tea, Fresh Mint, Peppermint, Camomile	4.00	
Liqueur Coffee: Espresso Martini, Italian, Irish, French	10.25	
Espresso Corretto	5.00	

## DESSERT WINES BY THE GLASS 🍷

901 PASSITO DI PANTELLERIA DOC 2016	15% vol	Pellegrino	<i>Sicilia</i>	8.25
A traditional Sicilian dessert wine, made from Moscato d'Alessandria (an Egyptian grape) which grows on the island of Pantelleria; it has an intense Muscat flavour, with toasted almond and overripe fig aromas				
902 VERDUZZO PASSITO DOC 2016	12%vol	Di Lenardo	<i>Friuli</i>	8.50
This wine is made from Verduzzo grape, early picked and then dried 3 months on racks to concentrate the sugar. Deep golden in colour with acacia, nut hull, vanilla and honey perfumes, persistent with a soft finish				
903 RECIOTO DELLA VALPOLICELLA DOCG 2015	13.5% vol	Corte Lenguin	<i>Veneto</i>	11.25
One of the most traditional Italian red sweet wines, made only in great vintages using selected bunches from old vines; dark purple in colour, it has intense aromas of exotic spice, nutmeg, cinnamon and dark chocolate, fresh velvety tannins				
904 VIN SANTO DEL CHIANTI DOC 2007	15.5%	Selvapiana	<i>Toscana</i>	11.75
Made from dried grapes, the wine is amber in colour with notes of almond and hazelnut, honey and candied orange peel; rich and complex with a long lingering finish				
913 TORCOLATO IGT 2012	13.5% vol	Maculan	<i>Veneto</i>	11.50
Made from the Vespaiolo grape; the wine has pronounced flavour of honey and wild flowers, sweet without being cloying, fresh acidity with a lingering, vanilla finish				

