

DOLCI

TIRAMISU DELLO CHEF ■ 913	
Gianduia tiramisu	9.00
PANNA COTTA CON RABARBARO ■ 901	
Ginger panna cotta, rhubarb and strawberry soup, delizia croutons	9.50
TORTA CAPRESE ■ 903	
Caprese chocolate cake with vanilla ice cream and nougatine crumble	9.50
CROSTATA AL SANGUINELLO ■ 902	
Blood orange tart with chocolate sorbet	9.50
ZUCCOTTO ■ 902	
Tuscan pistachio cake with caramelised pear	7.50
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	