

# I DOLCI DIVINI

## DESSERTS

### TIRAMISÙ CLASSICO

SUGGESTED WINE: VERMOUTH CHINATO

£7.00

50ML £7.00

### CREME BRULÈ ALLE SPEZIE **G**

Winter spiced crème brûlée served with carob crumble, pumpkin puree and baby mint

SUGGESTED WINE: TOKAJ LATE HARVEST

£7.00

50ML £7.00

### LIMONE E TIMO

Deconstructed lemon and thyme tartlet served with white chocolate & lemon ganache, lemon thyme biscuit and "burned" meringue

SUGGESTED WINE: PASSITO DI PANTELLERIA

£7.00

50ML £7.00

### PERA AL VINO ROSSO **G**

Poached pear in a red wine syrup filled with a ricotta cheese mousse and caramelized pecan nuts

SUGGESTED WINE: RECIOTO DELLA VALPOLICELLA

£7.00

50ML £7.00

### CANTUCCI E VIN SANTO

£8.50

### GELATI

Pistachio, vanilla, dark chocolate, raspberry

£7.00

### SELEZIONE DI FORMAGGI

Selection of regional Italian cheeses with chutney, frozen fruit, celery and biscuit

SUGGESTED WINE: VINTAGE PORT

£10.00

50ML £6.50

### COFFEE AND PETIT FOUR **N**

Selection of homemade biscuits

£4.00

## DESSERT WINE FLIGHT

Ask your server for details

25ml x 4 wines: £13.50

50ml x 4 wines: £27.00

## "DESSERT COCKTAILS"

### MON CHERIE

A rich, indulgent treat. Mozart dark chocolate liqueur, cherry, cranberry and chocolate.

£9.00

### SGROPPELLO

Zesty and refreshing. Belenkaya vodka, limoncello and cream.

£8.00

### ESPRESSO MARTINI

Belenkaya vodka, Illyquore, vanilla syrup and fresh espresso.

£9.00

## COFFEE SELECTION (SERVED WITH OUR SELECTION OF PETIT FOURS)

Special selection Italian Aroma Coffee / All our coffees are available as de-cafeinated

### ESPRESSO

£4.00

### DOUBLE ESPRESSO

£4.00

### CAFFÉ MACCHIATO

£4.00

### CAPPUCCINO

£4.00

### CAFFÉ LATTE

£4.00

### AMERICANO

£4.00

### CIOCCOLATA CALDA

£4.00

### LIQUEUR COFFEE

FROM £7.00

## TEA SELECTION (SERVED WITH OUR SELECTION OF PETIT FOURS)

ALL £4.00

## CUSTOMER KEY

**G** Gluten free **V** Vegetarian **N** Contains Nuts **L** Lactose Free

(If you have any allergies please let your waiter know)