

I DOLCI DIVINI

DESSERTS

TIRAMISÙ CLASSICO **V**

SUGGESTED WINE: PEDRO XIMENEZ

£7.00

50ML £6.50

CREME BRULÉE ALLA CARRUBA **G V**

Carob crème brûlée served with a mandarin reduction and burned white chocolate dust

£7.00

SUGGESTED WINE: VERMOUTH CHINATO

50ML £7.00

DIPLOMATICO **V**

Traditional Italian dessert made with layers of sponge, poached in Alchermes - a spicy-sweet liqueur - with patisserie cream and puff pastry

£7.00

SUGGESTED WINE: PASSITO PANTELLERIA

50ML £6.00

LIMONE E TIMO **V**

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

£7.00

SUGGESTED WINE: TOKAJ

50ML £7.00

GELATI E SORBETTI **N**

Nocciola, stracciatella, ciccolato and sorbetto al limone

£7.00

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

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

ESPRESSO

£3.50

DOUBLE ESPRESSO

£3.50

CAFFÉ MACCHIATO

£3.50

CAPPUCCINO

£3.50

CAFFÉ LATTE

£3.50

AMERICANO

£3.50

CIOCCOLATA CALDA

£3.50

LIQUEUR COFFEE

FROM £7.00

TEA SELECTION

ALL £3.50

CUSTOMER KEY

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

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