

DOLCI - GELATI - SORBETTI

(Desserts, Ice cream & sorbets) £ 6.00 each

**DARK CHOCOLATE TORTE SOUFFLE'
SERVED WITH ORANGE BRANDY SAUCE**

COFFEE TIRAMISU

ALMOND TORTE & QUINCE FRUIT COMPOTE
(gluten free)

VANILLA PANNACOTTA & MALIBU COULIS

PANETTONE BREAD & BUTTER PUDDING

POACHED WINTER FRUITS IN GRENADINE SYRUP

SELECTION OF ICE CREAM OR SORBET

I FORMAGGI

(Italian cheeses) £ 7.95 all

CACIOTTA TARTUFO- semi-soft ewe's milk & black truffle
TALEGGIO - soft cow's milk cheese with a crisp rind
PECORINO SARDO - semi-hard, crumbly sheep's milk
PROVOLONE - semi-hard cow's milk, very sharp taste
GORGONZOLA - soft, fruity, richly blue-veined cow's milk

CAFFE' E TE'

(Selection of coffees or herbal teas) £ 2.50 each

ITALIAN DESSERT WINE

	125ml	Bottle	Bottle size ml
RAMANDOLO La Roncaia	£ 15.50	£ 57.00	375
TORCOLATO Maculan	13.00	68.00	750
PICOLIT La Roncaia	16.50	61.00	375
VIN SANTO (Dry) Brolio	18.00	60.50	375
ALEATICO DI PUGLIA	10.50	36.00	500
MOSCATO DI NOTO	14.50	51.50	500

GRAPPA

SERVED BY 25ML

TIGNANELLO Antinori	£ 7.00
FINISSIMA (sauvignon, chardonnay, pinot)	6.00
PICOLIT	7.00
RAMANDOLO	6.00
TOCAI FRIULANO	6.00
LIS RADRIS (cabernet, verduzzo, pinot)	6.00
FRAGOLA BIANCA	7.50
PINOT BIANCO	7.50
CHARDONNAY	7.50

ITALIAN & SPANISH BRANDIES

SERVED BY 25ML

VECCHIA ROMAGNA 10 Years Old	5.50
ARZENTE	7.50
BRANDY RISERVA 7 Years Old	5.00
TORRES 20 Years Old	7.50
LEPANTO	6.50

Vintage & Late Bottled Vintage Port

SERVED BY 50ML

PLEASE ASK ON CURRENT VINTAGES £ P.O.A.
LATE BOTTLED VINTAGE & BRANDS AVAILABLE