

## Dolci

### Tiramisu di Giancarlo £9.5

Giancarlo's tiramisu

*Glass of Vin Santo del Chianti DOC Farnito, Carpineto £16*

### Tortino cuore caldo £10

Dark chocolate fondant, vanilla ice-cream

*Glass of Recioto della Valpolicella (red grape), L'Eremita £14*

### Sicilian Banana Mousse £10

Pine nuts Praline, lemon banana curd, amaretti

*Glass of Moscato D'Asti 'Nivole', DOCG Michele Chiarlo £8*

### Bomboloni £10

Doughnuts, vanilla custard, sambuca jam

*Glass of Vin Santo del Chianti DOC Farnito, Carpineto £16*

### Torta di polenta £10

Polenta & orange cake, Greek yoghurt

*Glass of Verdicchio Passito, Stefano Antonucci £13*

### Selezione di Formaggi £14.5

Italian cheese platter, celery, apricot bread, honey

*Glass of Recioto della Valpolicella (red grape), L'Eremita £14*

### Selezione di gelati artigianali

Homemade ice cream selection, please ask for flavours

3 scoops £9

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food please ask one of our team

## Dessert Wines

	<i>Glass (75ml)</i>	<i>Btl</i>
Moscato d'Asti "Nivole" DOCG, Michele Chiarlo	8	39
Vin Santo del Chianti DOC, Farnito, Carpineto	16	98
Verdicchio Passito, Stefano Antonucci	13	75
Recioto della Valpolicella, L'Eremita (red grape)	14	78

## Grappe

	<i>Glass (50ml)</i>
Barili Di Sassicaia	25
Sarpa di Poli (Merlot and Cabernet)	9.5
Sarpa Barrique di Poli (Merlot and Cabernet)	16
Tignanello, Antinori	16
Amorosa di Dicembre (Vespaio)	12.5

## Amari e Digestivi

Amaretto di Saronno	8	Frangelico	8
Amaro Averna	8	Limoncello	8
Amaro del Capo	8	Sambuca	8
Graham's 40yr Tawny (50ml)	25	Dow's Fine Ruby Port	8
Quinta de Ferreira (50ml)	15	Barros Special Reserve Ruby	10
Vintage Port 2017			

All spirits served in as 50ml unless otherwise stated

All prices are GBP, inclusive of 20% VAT

A 13% discretionary service charge will be added to your final bill

Vintages may vary