

DOLCI E GELATI

CROSTATA al LIMONE ^v 10.00

Lemon Tart, Vanilla and Lime Creme Fresh and Honey Tuille.

Recommended Dessert Wine: Dindarello (50ml) (Italy) 9.00

PANNA COTTA alla VANIGLIA ^{v GFO} 10.00

Vanilla Pannacotta, Fruit of the Forest Compote, Almond Biscotti.

Recommended Dessert Wine: Monte Faustino Recioto Della Valpolicella Classico (50ml) (Italy) 10.00

MOUSSE al CIOCCOLATO ^{v GF} 10.00

Classic Chocolate Mousse with Chocolate Soil, Wild Berries Coulis, Amaretto Pickled Blackberries.

Recommended Dessert Wine: Crociani Vin Santo Di Montepulciano (50ml) (Italy) 10.00

ENNIO'S TIRAMISU ^v – **HOUSE SPECIALITY** 10.00

Finger Biscuits Soaked in Coffee, layered with Mascarpone Cheese, Cocoa Powder.

Recommended Dessert Wine: Torcolato (50ml) (Italy) 9.50

AFFOGATO (GF) (CONTAINS ALCOHOL) 10.00

Vanilla Ice Cream with Espresso & your choice of Liqueur: Tia Maria, Baileys or Amaretto – more Liqueurs available

SGROPPINO ^{GF V} 13.95

Traditional Venetian Cocktail, Prosecco, Vodka, Lemon Sorbet

GELATI E SORBETTI (GF) 10.00

A Selection of Locally made Ice Creams or Sorbets (3 scoops) GFO

ICE CREAMS: Vanilla Pod / Strawberry / Chocolate Chip/ Rum & Raisin

/ Pistachio/Coffee Mocha Swirl / Salted Caramel / Fig & Honey / Vegan Vanilla.

SORBETS: VG Raspberry / Lemon / Champagne.

Coffee and Tea

Americano / Espresso / Decaf Coffee 3.95

Doppio Espresso / Cappuccino / Latte 4.95

Selection of Teas 3.50

Hot Chocolate 5.00

Liqueur Coffee 9.95

^Baileys, Tia Maria, Irish, Brandy, Cointreau, Drambuie, Amaretto

Please ask the waiter for our extended choice of drinks

Dessert Wine

Torcolato (50ml) 9.50

Vin Santo Crociani (50ml) 10.00

Recioto della Valpolicella (50ml) 10.00

Dindarello (50ml) 9.00

VG - Vegan V – Vegetarian GF – Gluten Free GFO – Gluten free optional

Whilst every care is taken we cannot guarantee that our ingredients are nut free. Should you suffer from any food allergy please inform a member of the team.