

DESSERT MENU

DOLCI e GELATI

ENNIO'S TIRAMISU **V** – House Speciality

7.50

Finger Biscuits soaked in Coffee Liqueur, layered with Mascarpone Cheese, dusted with Cocoa Powder.

Recommended Dessert Wine: Torcolato (50ml) (Italy) £7.55

TORTINO AL CIOCCOLATO **(Ve)**

7.50

Belgian Chocolate and Raspberry Torte

Recommended Dessert Wine: Masi Recioto Della Valpolicella (50ml) (Italy) £7.55

TORTA ESPRESSO MARTINI **GF**

7.50

Espresso Martini Cheesecake

Recommended Dessert Wine: Dindarello (50ml) (Italy) £7.20

PANNACOTTA AI LAMPONI **GF**

7.25

Ennio's Vanilla Pannacotta served with Raspberry Coulis

Recommended Dessert Wine: Capofaro Malvasia Di Salina (50ml) (Italy) £7.95

AFFOGATO **GF** – Contains Alcohol

8.95

Vanilla Pod Ice Cream with Espresso and your choice of Liqueur ~ Tia Maria, Baileys or Amaretto

Recommended Dessert Wine: Chateau Menota Cuvee Du Portail (50ml) (Italy) £5.35

GELATI E SORBETTI **GF**

7.95

A Selection of Italian Ice Creams or Sorbets.

ICE CREAMS: Vanilla Pod / Strawberry / Chocolate Chip / Pistachio

Coffee Mocha Swirl / Salted Caramel

SORBETS: **(Ve)** Orange / Lemon / Champagne

FORMAGGI CON BISCOTTI **[GF]**

9.50

A selection of Italian & English Cheeses.

Served with Onion Marmalade, Walnuts, Celery and Biscuits.

Recommended Wine: A glass of Italian Red Wine or LBV Port from £5.95

COFFEES, DESSERT WINES, LIQUEURS & DIGESTIVES

All Reservations: 023 8022 1159 | info@ennios.co.uk | www.ennios.co.uk

(Ve) Vegan **V** Vegetarian **GF** Gluten Free **[GF]** Can be made gluten-free on request

Ennio's



BAR · RISTORANTE · HOTEL

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