

## DOLCI E GELATI

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| <b>ENNIO'S TIRAMISU</b> (V) – House Speciality   | 7.50  |
| <i>Finger Biscuits soaked in Coffee Liqueur, layered with Mascarpone Cheese, dusted with Cocoa Powder</i>                        |       |
| Recommended Dessert Wine: Torcolato (50ml) (Italy)   | 7.55  |
| <b>TORTINO AL LIMONE</b> (V)   | 7.85  |
| <i>Glazed Sicilian Lemon Tart, Blueberry Popcorn &amp; Lemon Sorbet</i>  |       |
| Recommended Dessert Wine: Masi Recioto Della Valpolicella (50ml) (Italy)   | 7.55  |
| <b>PANNA COTTA</b> (GF)  | 7.50  |
| <i>White Chocolate Panna Cotta, Strawberry Jelly, Pistachio Biscotti</i>   |       |
| Recommended Dessert Wine: Capofaro Malvasia Di Salina (50ml) (Italy)   | 7.95  |
| <b>AFFOGATO</b> (GF) (CONTAINS ALCOHOL)  | 9.95  |
| <i>Vanilla Bean Ice Cream with Espresso and your choice of Liqueur: Tia Maria, Baileys or Amaretto</i>                           |       |
| <b>SGROPPINO</b> (GF) (V)  | 9.95  |
| <i>Traditional Venetian Cocktail, Prosecco, Vodka, Lemon Sorbet</i>  |       |
| <b>GELATIE SORBETTI</b>  | 7.95  |
| <i>A Selection of Locally made Ice Creams or Sorbets (3 scoops) (GF)</i>   |       |
| <i>ICE CREAMS: Vanilla Pod / Strawberry / Chocolate Chip / Pistachio/Coffee Mocha Swirl / Salted Caramel / Rum &amp; Raisin</i>  |       |
| <i>SORBETS (V) : Orange / Lemon /Champagne</i>   |       |
| <b>FORMAGGI ASSORTITI</b> (GF on request)  | 10.50 |
| <i>A selection of Fine Italian &amp; English Cheeses, Quince Jelly, Caramelized Walnuts, Celery and a Selection of Biscuits.</i> |       |
| Recommended Wine: A glass of Italian Red Wine or LBV Port from   | 5.95  |

V - Vegan VG – Vegetarian GF – Gluten Free

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.