

## DOLCI E GELATI

|   |      |                            |              |
|---|------|----------------------------|--------------|
| <b>ENNIO'S TIRAMISU VG – House Speciality</b>   |      |                            | <b>9.50</b>  |
| <i>Finger Biscuits soaked in Coffee, layered with Mascarpone Cheese, dusted with Cocoa Powder</i>   |      |                            |              |
| Recommended Dessert Wine: Dindarello (50ml) (Italy)   |      |                            | 8.20         |
| <b>TORTINO VEGANO V</b>   |      |                            | <b>9.50</b>  |
| <i>Vegan Caramelized Biscuit Cheesecake, Biscoff Topping, Crushed Lotus Biscuits</i>  |      |                            |              |
| Recommended Dessert Wine: Monte Faustino Recioto Della Valpolicella Classico (50ml) (Italy)   |      |                            | 9.55         |
| <b>MARCHESE AL CIOCCOLATO VG</b>  |      |                            | <b>9.50</b>  |
| <i>Chocolate Mousse, Amaretto Biscuit Base, Pistachio Nuts</i>  |      |                            |              |
| Recommended Dessert Wine: Crociani Vin Santo Di Montepulciano (50ml) (Italy)  |      |                            | 9.20         |
| <b>PANNA COTTA AL LIMONE GF</b>   |      |                            | <b>9.50</b>  |
| <i>Blueberry &amp; Lemon Pannacotta, Pistachio Biscotti</i>   |      |                            |              |
| Recommended Dessert Wine: Torcolato (50ml) (Italy)  |      |                            | 8.55         |
| <b>AFFOGATO GF (Contains Alcohol)</b>   |      |                            | <b>9.95</b>  |
| <i>Vanilla Bean Ice Cream with Espresso &amp; your choice of Liqueur: Tia Maria, Baileys or Amaretto</i>  |      |                            |              |
| <b>SGROPPINO GF V</b>   |      |                            | <b>12.95</b> |
| <i>Traditional Venetian Cocktail, Prosecco, Vodka, Lemon Sorbet</i>   |      |                            |              |
| <b>GELATI E SORBETTI</b>  |      |                            | <b>9.95</b>  |
| <i>A Selection of Locally made Ice Creams or Sorbets (3 scoops) GF</i>  |      |                            |              |
| <i>ICE CREAMS: Vanilla Pod / Strawberry / Chocolate Chip / Rum &amp; Raisin / Pistachio / Coffee Mocha Swirl / Salted Caramel / Fig &amp; Honey / Vegan Vanilla</i> |      |                            |              |
| <i>SORBETS V: Orange / Lemon / Champagne</i>  |      |                            |              |
| <b>Coffee &amp; Tea</b>   |      | <b>Dessert Wine (50ml)</b> |              |
| Americano / Espresso / Decaf Coffee   | 3.75 | Torcolato                  | 8.55         |
| Doppio Espresso / Cappuccino / Latte  | 4.95 | Vin Santo Crociani         | 9.20         |
| Selection of Teas   | 3.50 | Recioto della Valpolicella | 9.55         |
| Hot Chocolate   | 4.95 | Dindarello                 | 8.20         |
| Liqueur Coffee  | 9.95 |                            |              |
| Baileys, Tia Maria, Irish, Brandy, Cointreau, Drambuie, Amaretto  |      |                            |              |

*Please ask the waiter for our extended choice of drinks*

V - Vegan VG – Vegetarian GF – Gluten Free [GF] - Can be made gluten-free on request  
 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.