

## DOLCI E GELATI

<b>ENNIO'S TIRAMISU</b> <small>VG</small> – House Speciality	9.50
<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</b> <small>V</small>	9.50
<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>MOUSSE FRANCHINO</b> <small>VG GF</small>	9.50
<i>Dark Chocolate Mousse served with White Chocolate Aero.</i> Recommended Dessert Wine: Crociani Vin Santo Di Montepulciano (50ml) (Italy) 9.20	
<b>TORTA DELLA NONNA (Contains Nuts)</b>	9.50
<i>A Classic Tuscan-born Tart with a sweet Pastry Base, Lemon &amp; Vanilla-scented Custard filling, Topped off with a thin layer of Pastry &amp; Crunchy PINE NUTS, served with Vanilla Ice Cream</i> Recommended Dessert Wine: Torcolato (50ml) (Italy) 8.55	
<b>AFFOGATO</b> <small>(GF) (CONTAINS ALCOHOL)</small>	9.95
<i>Vanilla Bean Ice Cream with Espresso and your choice of Liqueur: Tia Maria, Baileys or Amaretto</i>	
<b>SGROPPINO</b> <small>GF V</small>	12.95
<i>Traditional Venetian Cocktail, Prosecco, Vodka, Lemon Sorbet</i>	
<b>GELATI E SORBETTI</b> <small>(GF)</small>	9.95
<i>A Selection of Locally made Ice Creams or Sorbets (3 scoops) GF</i> ICE CREAMS: Vanilla Pod / Strawberry / Chocolate Chip/ Rum & Raisin / Pistachio/Coffee Mocha Swirl / Salted Caramel / Fig & Honey / Vegan Vanilla. SORBETS <small>v</small> : Raspberry / Lemon /Champagne.	

### Coffee and Tea

Americano / Espresso / Decaf Coffee	3.75
Doppio Espresso / Cappuccino / Latte	4.95
Selection of Teas	3.50
Hot Chocolate	4.95
Liqueur Coffee	9.95

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

### Dessert Wine

Torcolato (50ml)	8.55
Vin Santo Crociani (50ml)	9.20
Recioto della Valpolicella (50ml)	9.55
Dindarello (50ml)	8.20

*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.