

## DOLCI E GELATI

**CREMA BRUCIATA** V GF 10.00  
*Rhubarb Creme Brulee, Pickled Blackberries, Icing Sugar*

Recommended Dessert Wine: Dindarello (50ml) (Italy) 8.20

**TORTA di FORMAGGIO** VGO 10.00  
*Coconut & Mango Cheesecake, Raspberry Coulis, Vanilla Bean Ice Cream*

Recommended Dessert Wine: Monte Faustino Recioto Della Valpolicella Classico (50ml) (Italy) 9.55

**TORTA AL CIOCCOLATO E LAMPONE** VG 10.00  
*Chocolate & Raspberry Torte, Raspberry Sorbet*

Recommended Dessert Wine: Crociani Vin Santo Di Montepulciano (50ml) (Italy) 9.20

**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) 8.55

**AFFOGATO** (GF) (CONTAINS ALCOHOL) 10.00  
*Vanilla Ice Cream with Espresso & your choice of Liqueur: Tia Maria, Baileys or Amaretto*

**SGROPPINO** GF V 13.95  
*Traditional Venetian Cocktail, Prosecco, Vodka, Lemon Sorbet*

**GELATIE 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

<i>Americano / Espresso / Decaf Coffee</i>	3.95
<i>Doppio Espresso / Cappuccino / Latte</i>	4.95
<i>Selection of Teas</i>	3.50
<i>Hot Chocolate</i>	5.00
<i>Liqueur Coffee</i>	9.95

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

### Dessert Wine

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

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

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.