

## Dessert

Chocolate salami, vegan cookies, pistachio, oat cream (vg)	8
Tiramisú, espresso-dipped Savoiardi, mascarpone cream, cacao (v)	8
Almond Parfait semifreddo, toasted almond, pistachio (v)	9
Cannolo Siciliano, sweet sheep ricotta, candied orange	9
Chocolate and coco ganache, poached pears (vg)	9
Homemade gelato   ask for flavour (1 scoop) (v)	4.5

## Cheeses

All cheeses are served with plum compote, Carasau bread

Three Italian cheeses	16
Parmigiano Reggiano 40 months (unpasteurized cow milk)	8
Beppino Ocelli wrapped in chestnut leaves (pasteurized cow and sheep milk)	9
Goat Blue Alta Langa	8

## Dessert Wine (75ml)

2020 Recioto della Valpolicella Antolini D.O.C.G.	13
2018 Vin Santo Bucci Nera D.O.C.	14
NV Fine Tawny Porto Sandeman	9.50

## Liqueur (50ml)

Limoncello Pallini	9
Amaretto Quaglia	9
Tosolini Coffee liqueur	11
Amaro Nardini	11
Amaro London Stellacello	12

## Grappa (50ml)

Villa Zarri 18 year old Brandy Marsala Barrel	16
Villa Zarri 23 year old Brandy	20
Capovilla Grabba Bassano	12
Capovilla Moscato Giallo	16
Capovilla Grappa Tabacco	20

BOTTLES guest WIFI password: wineworld

*Should you require any information on allergens, please ask a member of our team. Please note we take caution to prevent cross-contamination, however, any product may contain trace as all dishes are produced in the same kitchen. A discretionary service charge of 12% will be added to the bill.*

*v vegetarian – vg vegan*