

DOLCI	Dessert Price	With 50ml pairing wine
Tiramisù <i>Savoardi Sponge, Coffee, Mascarpone Cream</i> <i>wine pairing: Passito di Pantelleria 'Ben Ryé',</i> <i>Donnafugata</i>	11	30.9
Torta Della Nonna <i>Clotted Cream & Pine Nuts</i> <i>wine pairing: Straw Wine, Mullineux</i>	10	27.8
Chestnut Millefoglie <i>Chantilly & Pistachio Cream</i> <i>wine pairing: Recioto di Soave 'Le Colombare',</i> <i>Pieropan</i>	11	23.6
Lemon Pannacotta <i>Caramelised Lemon Zest & Pistachios</i> <i>wine pairing: Solalto, Fattorie le Pupille</i>	10	21.6
Amedei Chocolate Budino <i>Brandy-Soaked Prune, Hazelnut</i> <i>wine pairing: Vin Santo del Chianti, Selvapiana</i>	12	22.90
Selection of Finest Cheeses (3 cheeses) <i>Ask your waiter for today's selection</i> <i>wine pairing: Taylor's LBV 2005</i>	15	24.8 (100ml)
Homemade Chocolate & Petit Four (to share)	14	
Homemade Ice Creams & Sorbets (1 scoop)	4.5	
Affogato <i>A scoop of Vanilla Icecream & Italian Espresso</i>	8	with Amaretto shot 12

If you have any intolerance or specific diet, please notify the waiter for guidance.
 A 12.5% discretionary service charge will be added to your bill.