

<b>DOLCI</b>	Dessert Price	With 50ml pairing wine
<b>Tiramisù</b> <i>Savoiardis Sponge, Coffee, Mascarpone Cream</i> <b>wine pairing: Passito di Pantelleria 'Ben Ryè',</b> <i>Donnafugata</i>	11	29
<b>Coconut Mousse</b> <i>Raspberry, Basil Crumble</i> <b>wine pairing: Straw Wine, Mullineux</b>	11	27.8
<b>Millefoglie</b> <i>Strawberry &amp; Elderflower Cream</i> <b>wine pairing: Recioto di Soave 'Le Colombare',</b> <i>Pieropan</i>	11	24
<b>Baked Cheesecake</b> <i>Roasted Peach Compote</i> <b>wine pairing: Solalto, Fattorie le Pupille</b>	10	21
<b>Salted Chocolate Caramel Tart</b> <i>Yogurt Icecream</i> <b>wine pairing: Vin Santo del Chianti, Antinori</b>	12	29
<b>Selection of Finest Cheeses</b> (3 cheeses) <i>Ask you waiter for today's selection</i> <b>wine pairing: Taylor's LBV 2005</b>	14	22.5 (100ml)
<b>Homemade Chocolate &amp; Petit Four</b> (to share)	16.5	
<b>Homemade Ice Creams &amp; Sorbets</b> (1 scoop)	4.5	
<b>Affogato</b> <i>A scoop of Vanilla Icecream &amp; Italian Espresso</i>	7.50	with Amaretto shot 11.50
<b>Cantucci &amp; Vin Santo</b> <i>Classic Vin Santo served with Homemade Cantucci</i> <i>Biscuit</i>	50ml 17	100ml 33

If you have any intolerance or specific diet, please notify the waiter for guidance.  
 A 15% discretionary service charge will be added to your bill.