

carnevale

135 Whitecross Street
EC1Y 8JL

www.carnevalerestaurant.co.uk

Desserts £5.25

Raspberry Vanilla Crème Brûlée (gf)
Sorbet of the Day (v) (gf)
Apple and Pear Crumble with Elderflower Custard
Chocolate Roulade, filled with Raspberries, Earl Grey Truffles and Vanilla Soya Cream (v)
Bread and Butter pudding fused with White Chocolate and Apricot Compot
Manchego Cheese with Catalan Quince Jelly & Organic Oatcakes
Vin Santo with a Selection of Biscotti

Sweet Wines

Vino Santo 2009, Lungarotti (Tuscany), 16% - Glass (7.5cl) £4.50
Saussignac Tradition, Coup de Coeur Doughty, 2005 (France), 13%
Bottle (50cl) £33.00 Glass (7.5cl) £8.25
Recioto di Soave Classico DO899CG, San Zeno Fasoli Gi 2006 (Italy), 13%
Bottle (37.5cl) £47.00 Glass (7.5cl) £11.75

Digestifs

Amaretto – Amaretto di Saronno (28%) 5cl £4.50
Brandy – Cognac VSOP, Guy Pinard (v) (40%) 5cl £3.75 **Organic**
Calvados – Vieux Calvados Daufrantais (v) (43%) 5cl £5.25 **Organic**
Grappa – Grappa di Rubesco, Lungarotti (45%) 5cl £3.75
Port – Casal dos Jordoos Tawny (v) (20%) 7.5cl £3.50 **Organic**
Single Malt Whisky – Talisker, Isle of Skye (45.8%) 5cl £5.50

(v) = vegan (n!) = contains nuts (gf) = gluten free

This menu is provisional and may be altered at any time. If you have any special requirements we will do our best to cater for them, but please let us know at the time of booking.

Nut allergies – Nuts are used in our kitchen, so we cannot guarantee that any of our dishes do not contain any traces of nuts. ****All our food is prepared to order and some dishes may take longer than others – please let us know if you are in a hurry****