A CENA
ITALIAN

Dolci

Meringue, Fresh Raspberries, Sorbet, Coulis, Whipped Mascarpone & Mint (V, GF) — 12

Warm Maple Pecan Pie & Whipped Cream (V) — 12

Tiramisu, Caramelised White Chocolate & Pistachios (V) — 9

Gelato - Vanilla, Salted Caramel & Chocolate (V, GF) — 8

Sorbet - Raspberry & Passionfruit (VE, GF) — 7

Affogato (V, GF) — 7
Add a shot of Amaretto or Frangellico — 5

Gorgonzola, Red Wine Poached Pear, Carta di Musica, Fig & Apple Chutney (V) — 12

Dessert Wine

75ml | Bottle

2017 Recioto della Valpolicella, *Corte Giara, Veneto* - 12 | 65

2016 'Le Colombare' Recioto di Soave, *Pieropan, Veneto* - 13 | 66

2021 Kabir Moscato di Pantelleria, *Sicily* - 66

2020 Passito, *Ben Rye, Sicily*- 15|69

2017 'Schweizer' Moscato Rosa, *Franz Haas, Trentino-Alto Adige* - 70

GF = Gluten Free VE = Vegan V = Vegetarian

If you have any allergies, please inform your waiter.
Please be aware that our food may contain trace amounts and/or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat.

An optional service charge of 12.5% will be added to your bill.