


DOLCI	Dessert Price	With 50ml pairing wine
Tiramisù <i>Savoiardi Sponge, Coffee & Mascarpone Cream</i> <i>wine pairing: Passito di Pantelleria 'Ben Ryè', Donnafugata</i>	9.5	27.5
Hazelnut Pannacotta  <i>Toasted Hazelnut & Chocolate Ganache</i> <i>wine pairing: Straw Wine, Mullineux</i>	9.5	23.5
Amalfi Lemon Tart <i>Meringue</i> <i>wine pairing: Recioto di Soave 'Le Colombare', Pieropan</i>	11	23
Piedmont Pudding <i>Almond Flan & Amaretti Biscuit</i> <i>wine pairing: Solalto, Fattorie le Pupille</i>	10	21
Amedei Chocolate Mousse <i>Caramel Ice Cream</i> <i>wine pairing: Vin Santo del Chianti, Antinori</i>	10	27
British & Italian Cheese Board (3 or 5 cheeses) <i>Ask you waiter for today's selection</i> <i>wine pairing: Taylor's LBV 2005</i>	14/18	22.5/26.5 (100ml)
Homemade Chocolate & Petit Four (to share)	14	
Homemade Ice Creams & Sorbets	7.5	
Affogato <i>A scoop of Vanilla Icecream & Italian Espresso</i>	6.5	with Amaretto shot 10.5

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.