

# DESSERTS | DOLCI

## PANNA COTTA

*Homemade vanilla panna cotta with wild elderberry and mixed berry coulis.* 7,12 €9.95

## SCIROPPIATE AL VINO ROSSO

*Fresh whole pear in red wine and cinnamon served with chocolate sauce and pistachio ice cream.* 7, 8, 12 €9.95

## PROFITEROLES

*Choux pastry with fresh cream, smothered in chocolate sauce and topped with toasted almonds.* 1,3,7,8,12 €9.95

## DOPPIA TORTA DI CIOCCOLATO

*Warm chocolate sponge sandwiched between the finest Italian chocolate. Served with fresh cream.* 1,3,6,7,8,12,13 €9.95

## STICKY TOFFEE PUDDING

*Homemade light toffee torta smothered in caramel sauce served with fresh cream* 1,3,7,8,12 €9.95

## AMARETTI SEMI FREDDO

*Home-made amaretto ice cream with amaretti biscuit crisp.* 1,3,7,8 €9.95

## TIRAMISU

*A traditional 'pick me up' biscuit torta with coffee, liqueur and mascarpone cream* 1,3,7,12 €9.95

## GELATO MISTO

*Three scoops of Italian gelato of your choice served with sauce, topped with fresh cream.* 7,8 €9.95

## VEGAN DESSERT OF THE DAY

*Please ask your server.* 1,12 €9.95

## AFFOGATO CON AMARETTO

*Vanilla ice cream served with dark roasted espresso and Disaronno Amaretto.* 1,3,7,8,12 €13.50

## CHEESE BOARD

*Selection of Italian cheese, crackers, fruit and jam.* 1,7,12 €15.95

# COCKTAILS & DIGESTIVI

## ESPRESSO MARTINI

*Smirnoff vodka, Kahlua, espresso and vanilla.* €15.95

## LIQUORE DI CAFFE

*Irish coffee | Baileys coffee  
French coffee | Calypso coffee* €9.50

## DIGESTIVI LIQUORE

*Vecchio Amaro del Capo | Amaretto disaronno* €6.75

*Limoncello | Frangelico | Sambuca | Crème de Menthe | Strega  
Baby Guinness | Baileys | Tia Maria | Montenegro* €6.75  
*Vecchia Romagna* €7.25

## VINI DOLCI

*Diamante sweet dessert wine* €10.75 | *Port* €8.50

## GRAPPA

*Grappa Sangrantino* €6.75 | *Grappa di Brunello* €8.95  
*K24 Koralis Riserva Bertagnolli* €8.50

IMPORTANT: OUR KITCHEN CONTAINS ALL 14 ALLERGENS INCLUDING NUTS.

1. WHEAT, OATS, RYE | 2. CRUSTACEANS | 3. EGGS | 4. FISH | 5. PEANUTS
6. SOYBEANS | 7. MILK | 8. TREE-NUTS | 9. CELERY | 10. MUSTARD
11. SESAME | 12. SULPHITES | 13. LUPIN | 14. MOLLUSCUS.



# TOSCANA

*City Centre*

