

Dolci e Formaggi

Pasticcini e caffè

Choice of coffee with Italian bigne' and biscuit £3.00 (n)

Gelati misti

Selection of Nonna's home- made ice cream £5.00 (n) (gf)

'Cioccolato'

White chocolate mousse, pistachio, cherries and pistachio brittle £5.75 (n)

"Tuscan" Mess

Aniseed meringue, fresh berries and vin- santo custard £5.75 (gf)

Fragola

Chilled strawberry crumble with mango ice- cream £5.75

Albicocca e mandorle

Apricot and almond tart with orange scented mascarpone £5.75 (n)

Pannacotta

Yoghurt pannacotta, Venetian rosé wine poached pears, mint salsa £5.75 (gf)

Tiramisu'

Nonna's classic "pick me up" dessert £5.75

Formaggi Misti

Selection of 3, 5 or 7 fine cheeses taken from the best regions of Italy, noci, miele e chutney (n) £6/ £9 or £12

(v) vegetarian

(n) may contain nuts

(gf) gluten free option available

Cocktail

All dessert cocktails at £5.50

Creme Anglaise	Vanilla vodka, advocaat and milk creates this sumptuous drink
“Carrot Cake”	Baileys, Goldschlager and Kahlua
Espresso Martini	the perfect end to a meal, our finest Italian espresso coffee with an added kick
Chambord Truffle	vanilla vodka with crème de cacao and chambord
Martini Blanco	crème de cacao, Smirnoff black vodka, coconut and ginger cream
Toblerone Martini	honey and frangelico mixed with Smirnoff black vodka and fresh cream, chocolate
Milky Way Martini	baileys, vanilla vodka and chocolate liqueur muddled into a very familiar- airy dessert drink
Blush Martini	smirnoff black vodka, vanilla syrup, amaretto, milk, cream, cranberry juice and cinnamon
French kiss	smirnoff black vodka, crème de framboise, crème de cacao white and cream

Vini Dolci

1. Albana di Romagna Passito, Fattoria Zerbini, 2005, Emilia- Romagna, 37.5cl

£39.00

(100% Albana di Romagna)

Enveloping honey & white peaches flavours, elegant & deep- it is a very sweet wine which undergoes 14 passes through the vineyard, more than Chateau Yquem

2. Recioto di Soave, Vigna Margé 2004, Veneto, 50cl

£32.00 £8.50 (125ml)

(Garganega - Recioto comes from the Veronese dialect)

Dried candied fruits, luscious honey scents, rich after finish



3. Marsala Riserva Superiore NV, Curatolo, Sicily, 75cl

£19.00 £3.95 (125ml)

(Marsala)

The real deal realised beautifully by this exciting producer, the stunning label was designed by a famous architect in Palermo, Ernesto Basile in the latter part of the 19th century and is very much in the art deco style. The Curatolo family have been producing Marsala for well over a century.



Cont...

4. Vino Liquoroso, Le Ruffole, NV, Tuscany 75cl

£17.50 £3.50 (125ml)

(Blend of Malvasia, Trebbiano and Grechetto)

Typical Tuscan after dinner drink, perfect with Tuscan biscuits for dipping like cantuccini or with ripe cheeses with a golden colour



5. Vin Santo, 2000, Isole e Olena, Tuscany, 37.5cl

£39.95

(A blend of Trebbiano, Malvasia and Sangiovese)

This wine is deep amber in colour. Sweet and intense with a caramel, nutty character on the nose. It has a sherry like mouth-feel but with plenty of fruit and a good concentration



6. Aleatico dell'Elba DOC, 2005, Tuscany, 37.5cl

£29.50 £11.50 (125ml)

(100% Aleatico)

Bright, dark violet ruby, Highly perfumed, a very powerful wine, it stands up well to very mature, strongly flavoured cheeses, dry pastries, almond and chestnut paste and roasted almonds



7. Brachetto D'Aqui, Contero, 2008, 75cl

£22.00

(100% Brachetto)

Superb perfume of crushed rose petals, sweet grapey fruit on the palate, dry finish



8. Moscato d'Asti, Contero, 2008, 75cl

£18.00

(100% Moscato)

Musky aroma but sweet on the palate with a clean & dry finish



9. Recioto della Valpolicella, Allegrini, 2005, 50cl

£35.00 £9.00 (125ml)

(Corvina Veronese 80%, Rondinella 15%, Oseleta 5%)

Sweet, velvety & intense taste



10. "Chaude Lune," Vin de Glace, Valle D'Aosta 2004, 50cl

£29.00

Made in December from grapes that have weathered the first ice and snow of the winter. This rare and highly prized "vin de glace" or ice wine acquires a specific sweet and aromatic concentration that makes it unique in its class

Porto Douro

11. Taylors Late Bottled Vintage, 2000, 70cl

£19.95 £4.00 (125ml)



The perfect Port to accompany blue cheese, acknowledged being the finest producer of this style of Port. Blended from wines of a single year, aged for up to six years in cask and is ready to drink when bottled; concentrated fruity flavour and firm, full-bodied palate

12. Taylors 10 year old, 70cl

£29.95 £5.95 (125ml)



Excellent with soft cheeses and a superb dessert wine, a fine old tawny blend, aged for an average of 10 years in oak. Elegant and smooth, combining delicate wood notes and rich mellow fruit, it is bottled for immediate drinking

13. Taylors 20 year old, 70cl

£54.00 £9.95 (125ml)



Tawny in colour. Aromas of fresh figs, red berries jam, grilled and wood aromas. Soft and fresh in the mouth with wooden and dried fruits taste and a good finish. Try it with our Parmigiano Reggiano

14. Grahams Vintage port, 1983, 70cl

£99.00 £12.95 (125ml)



Probably the two most important declared Port vintages of the 1980s are 1985 and 1983. This wine has an amazing colour for it's age, looking barely ten years old. The nose gives a similar impression, as it is still densely packed with lovely, chocolate-tinged fruit. The palate is big and sweetly textured, with a fantastic, harmonious structure, provided by a seam of ripe, integrated tannins which never dominate.

PORT FLIGHTS, DOURO

A trio of various ports to enjoy (3 glasses of 50ml)

A flight of port

3 glasses of port, an LBV, a 10- year old and a 20- year old port

£8.00

A flight of old ports

3 glasses of port, a 10- year old, a 20- year old and a glass of Vintage 1983

£16.00

GRAPPA POLI

Grappaioli since 1898...

“to distil good grappa is easy: one only needs fresh grape-pomace & hundred years experience” *Jacopo Poli*

Distillerie Poli is a small scale artisan producer of the finest Grappa, located in Schiavon in the heart of Veneto. The Poli family have been distilling Grappa commercially since 1898 when the grand father of the current 'maestro grappaiolo', Giobatta, built a still by modifying a locomotive steam engine. Giobatta was a rather enlightened and progressive man, he was the first person to own a car for miles around and his phone number was 2 (the number 1 belonged to the local telephone company of that time). Jacopo Poli has certainly inherited his grandfather's passion for Grappa and 'a total love for the art' remains at the heart of the Poli philosophy today. All served in 25ml

Grappa Sarpa Poli

£5.95

In Venetian "Sarpa" means pomace - the firm parts of grapes. Sarpa di Poli is distilled from 60% Merlot and 40% Cabernet Sauvignon. Young, real and dry aroma. Ripened at least 4 years (abv 40%)

Moscato di Poli

£5.95

Jacopo Poli is produced in the hills of Euganei. Originally from Greece, it was known in antiquity by the name of Alpicio as the "Api" bees were very attracted to it. Very aromatic with a dry finish.

Grappa based liqueur (25ml)

A distillery's output need not to be based purely on grapes. The Miele is a hybrid: a grappa- based liqueur made with honey and herbs. The Pera and Lamponi involve no grapes at all, being distilled from other aromatic fruits (William Pears and Carnia raspberries)

Grappa al Miele (honey flavour) (abv 35%)

£5.50

Pere di Poli (pear flavour) (abv 40%)

£5.50

Lamponi di Poli (raspberry flavour) (abv 40%)

£5.50

Grappa, Allegrini

The soul of Allegrini Farm production is respect for the identity of the raw material, a culture that permits the transferral of all the potential of the grapes in each of the wines produced. The delicately perfumed Recioto and Amarone grappa, with its enveloping perfume, have a characteristic, pronounced sensation of cherry to the palate, which is characteristic of grapes from this region, as well as a rich and lasting silky taste. Recioto grappa is refined in glass for 18 months, while Amarone grappa is refined in durmast oak casks for 12 months

Grappa di Amarone, Allegrini (25ml)

£3.95

Grappa di Recioto, Allegrini (25ml)

£3.95

Coffees

Espresso	1.35
Double Espresso	1.75
Espresso Lungo	1.40
Espresso Macchiato	1.45
Espresso Corretto	3.15
Americano	2.00
Cappuccino	2.05
Double Cappuccino	2.45
Caffe' Latte	2.10
Double Latte	2.50
Caffe' Mocha with or without cream	2.35
Coffee Flavours	45p
Iced caffe latte	2.10
Hot chocolates	2.20

Biscotti

<i>A selection of Italian Biscuits</i>	£1.95 (n)
<i>A selection of Italian Cakes</i>	£3.00 (n)

Revolution Teas £1.85

Great things come in small packages and our new range of imported teas are set to take England by storm. Each tea comes in a single serve box with an infuser bag tucked away in Japanese silk with anincredibly full flavoursome taste.

Flavours:

Citrus Spice Herbal Tea, White Pear Tea, Black Citron Tea, Earl Grey Lavender Tea, Tropical Green Tea, Sweet Ginger Peach Tea, English Breakfast Tea, White Tangerine Tea, Golden Flowers Herbal Tea, Southern Mint Herbal Tea, Honey bush Caramel Tea (Rooibus)

Digestivi, Cognacs & Armagnacs (25ml)

<i>Amaretto</i>	£3.50
<i>Amaro Averna</i>	£3.50
<i>Baileys</i>	£3.50
<i>Cachaca 51</i>	£4.25
<i>Calvados</i>	£4.25
<i>Cointreau</i>	£3.50
<i>Drambuie</i>	£3.50
<i>Frangelico</i>	£3.50
<i>Goldschlager</i>	£3.50
<i>Gran Marnier</i>	£3.50
<i>Jack Daniels Single Barrel</i>	£7.00
<i>Jameson Irish Whiskey</i>	£4.25
<i>Johnnie Walker Blue label</i>	£10.00
<i>Jose Cuervo Resereva Familia</i>	£7.00
<i>Remy X.O</i>	£12.50
<i>Strega</i>	£3.50
<i>Sambuca</i>	£3.50
<i>Tia Maria</i>	£3.50
<i>Vecchia Romagna</i>	£3.50
<i>Vecchia Romagna Riserva</i>	£5.25
<i>Woodford Reserve whiskey</i>	£7.00

We also have a range of armagnacs from *Chateau de Laubade Bas Armagnac* (all 25ml)

1958	£14
1968	£7.50
1978	£6
1988	£5

Formaggi- *tasting notes*

Pecorino Sardo DOP

12 month old- is a firm sheep's-milk cheese from Sardinia, Italy (also known as fiore sardo- sardinian flower). It is a Protected designation of origin (or DOP) cheese. Its flavor is different than its more famous cousin, pecorino romano - sardo is richer while romano is much more biting and salty.

Cacio Cavallo

Traditional cheese from Abruzzo produced by a "Pasta Filata" stretched curd- aged for three months, anise and almond taste

Gorgonzola Piccante DOP

Italy's most famous blue cheese is bold, assertive and intensely flavourful.

Legend has it that this cheese was created by accident: An inattentive cheese maker left some fresh milk out to drain for too long. Hoping it wouldn't make a difference to the batch of cheese he planned to make, he used the resulting curd anyway. Months later, he found that some of his cave-aged wheels had a strange blue-green streak of mould. With some trepidation, he tasted the new cheese and found it was terrific. Today, most blue cheeses are injected with mould-producing bacteria to speed the process along. This modern process has had little effect on the flavour of the cheese and most gorgonzola is still cave aged for some period of time.

Caprino

Classic Caprino, as its name implies, is made using solely the whole or partly-skimmed milk of goats (or, "capre" in Italian). Caprino is spectacular as an appetizer, a table cheese, or roasted or grilled.

Quartiolo Lombardo

Documentary evidence of Quartiolo goes back to the tenth century when it was known as *stracchino quadro* due to its square shape. Made from Cows milk from Lombardy, salty in taste, similar to feta cheese in texture.

Monteveronese Nostrano

The name Monte Veronese, however, dates back only to the early years of this century when the cheese was sold at the markets of Brescia and Bergamo. Monte Veronese is a cylindrical, semi-cooked, semi-hard cheese made from either whole or skimmed cow's milk. The rind is thin and elastic, while the paste is a yellowish white. The taste is fragrant with a slight hint of sharpness which is accentuated by ripening. it is aged for 60 days.

Bagoss Spicco

Originates from Lombardy, the area of Bagolino- in local dialect, in fact, Bagoss means from Bagolino, an ancient village in the Val Caffaro, in the Brescian province.