

# DOLCI / DESSERTS

## **Tiramisu**

**£7.95**

Classic Italian tiramisu made with savoiardi biscuits, coffee, egg whites and yolks, sugar, mascarpone cheese, cocoa, and a hint of baileys.

## **Tagliere Misto di Formaggi**

**£16.95**

Mixed platter of Italian cheeses including Gorgonzola, taleggio, pecorino Romano and pecorino sardo, served with caramelised onions, chilli honey, olives, and Sardinian Carasau bread.

## **Pannacotta**

**£6.95**

Traditional Italian dessert meaning 'cooked cream' topped with either a chocolate sauce or marinated strawberries.

## **Torta Ricotta e Pere**

**£8.95**

Delicate ricotta cheese cake with pears served with dark chocolate sauce and marinated strawberries.

## **Torta Della Nonna**

**£8.95**

A typical Roman dessert, this vanilla and lemon custard tart is served with whipped cream and marinated strawberries.

## **Torta di Mele**

**£8.95**

An apple tart, served warm, with whipped cream and marinated strawberries.

## **Pesche al Vino**

**£7.95**

A Roman speciality - sliced peaches marinated in white wine, sugar, basil, and mint.

## **Fragole con Panna**

**£6.95**

Sliced strawberries, marinated in lemon, orange and honey, topped with whipped cream.