

# *Antoninis*

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## DOLCI (Desserts)

### TIRAMISU

Traditional Italian Tiramisu.  
Sponge fingers, layered with cream, coffee and liqueur.  
7.00

### RUM BABA

Light sponge soaked in rum.  
Dressed with Chantilly cream and fruit.  
7.00

### CRÈME BRULEE

Cointreau crème brulee.  
Served with blood orange and biscotti.  
7.00

### FORMAGGI ITALIANI

Cheese board.  
Trio of Italian cheese, crackers, caramelized balsamic onion chutney and honey.  
9.00

### DESSERT WINE

#### VIN SANTO (‘holy wine’)

Traditionally taken at communion, this is like spicy liquid marmalade in a glass.  
75ml 5.50

#### RECIOTO DELL VALPOLICELLA FALASCO

Port like in style. Sweet, red and voluptuous.  
Perfect with cheese.  
75ml 6.00