

# Antoninis

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## DOLCI (Desserts)

### TIRAMISU

Traditional Italian Tiramisu.

Sponge fingers, layered with cream, coffee and liqueur.

7.00

### PANNA COTTA

Elderflower infused panna cotta, served with 'Trevarnon farm' strawberries, strawberry sorbet and crumbled meringue.

7.00

### TORTA DI POLENTA

Classic lemon and almond polenta cake.

Served warm with amarena cherries, polenta crumb, cherry syrup and a scoop of vanilla gelato.

7.00

### AFFOGATO

A scoop of ice cream, topped with espresso.

4.00

add amaretto

6.00

### GELATO

1 scoop – 1.80

2 scoop – 3.60

### 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