

# Antoninis

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## DOLCI (Desserts)

### TIRAMISU

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

### PANNA COTTA

Classic vanilla panna cotta.  
Served with Amarena cherries, poached plums and polenta crumb.  
7.25

### LA BELLA CAPRESE

A chocolate and almond cake from Capri.  
Served warm with a scoop of vanilla gelato, salted caramel and toasted almonds.  
7.25

### 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