

Antoninis

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