

# Antoninis

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## DOLCI (Desserts)

### TIRAMISU

Traditional Italian Tiramisu.

Sponge fingers, layered with cream, coffee and liqueur.

7.25

### CROCCANTE

Polenta and almond crumble with stewed apple and blackberries.

Served with oat custard or vanilla gelato.

7.25

### CREMA DI LIMONCELLO

An Italian twist on a classic lemon posset, spiked with limoncello.

Served with lemon and fennel shortbread.

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