

Antoninis

DOLCI (Desserts)

TIRAMISU

Traditional Italian Tiramisu.
Sponge fingers, layered with cream, coffee and liqueur.
7.25

BUDINO AL CARMELLO APPICCIOSO

Our take on Sticky Toffee Pudding.
Served with whipped vanilla mascarpone.
7.25

RUM BABA

Light sponge soaked in rum.
Dressed with Chantilly cream and fruit.
7.25

TORTA DI FORMAGGIO

Limoncello cheesecake.
Dark chocolate gluten free biscuit base, topped with mascarpone whipped with limoncello.
7.25

AFFOGATO

A scoop of ice cream, topped with espresso.
4.00
add amaretto
6.00

GELATO

1 scoop – 2.00 2 scoop – 4.00

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

