

Antoninis

DOLCI (Desserts)

TIRAMISU

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

CREMA DI LIMONCELLO

Our take on Lemon Posset,
spiked with limoncello and elderflower.
Served with a shortbread finger and strawberry sorbet.
7.25

BUDINO AL CARMELLO APPICCIOSO

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

LA BELLA CAPRESE

A gluten free chocolate and almond cake from Capri.
Served warm with a scoop of vanilla gelato, caramelised orange and toasted pistachios.
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

