

# Antoninis

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## DOLCI (Desserts)

### TIRAMISU

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

### CROCCANTE

Stewed apples and plums  
Served with polenta crumble and custard.  
7.25

### FORESTA NERA

Black Forrest cheese cake.  
Chocolate and cherry cheesecake with  
blackberries, chocolate polenta, Amarena cherries and blackberry gel.  
7.25

### BUDINO AL CARMELLO APPICCIOSO

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

