

# Antoninis

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## DOLCI (Desserts)

### TORTA DI POLENTA

Apple and lemon polenta cake.

Served warm with polenta crumb, apple crisps, lemon gel and vanilla ice cream.

7.25

### MOUSSE DI CIOCOLATO

Chocolate mousse served with amarena cherries, pistachios and biscotti.

7.25

### 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

### 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

