

# Antoninis

---

## DOLCI (Desserts)

### CREMA DI LIMONCELLO

Classic lemon posset spiked with Italian limoncello  
Served with poached rhubarb and biscotti.

7.00

### TORTA DI CIOCCOLATO

A rich dark chocolate tart.  
Served with vanilla gelato, toasted pistachio and blood orange.

7.00

### TIRAMISU

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

6.00

### BUDINO AL CAMELLO APPICCIOSO

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

7.00

### 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

