

DESSERTS
intensely and excitedly homemade



PANNA COTTA - NEW! (best with Malvasia)
A typical Italian cold dessert made of cream
served with homemade wild berries jam

SEMIFREDDO AMARETTO (best with Angialis)
Semi-frozen cream with amaretto crumbs

AFFOGATO COFFEE (best with Malvasia)
Vanilla Ice Cream with Shot of Espresso

CHOCOLATE SALAME (best with Recioto)
A no-bake log made with cocoa and crushed biscuits

TIRAMISU' (good with any dessert wine)
Awarded as one of the ... in London

ZABAGLIONE WITH CANTUCCINI (best with Recioto)
Fresh Warm Custard made of egg yolks, Marsala and Sugar

SBRISOLONA & MALVASIA WINE
TO SHARE IN 2 PEOPLE

Traditional crunchy tart made of almonds.
It comes with a bowl of sweet white Malvasia Wine
to dip the tart into it as the tradition suggests...



DESSERT WINES (25ml)

WHITE - ANGIALIS ISOLA NURAGHI IGT -
ARGIOLA WINERY - NASCO GRAPE -
2008 - CAGLIARI (SARDEGNA)

It is a rich intense wine of limited production, it has a resinous
characteristic typical of this grape variety.



RED - RECIOTO DELLA VALPOLICELLA CLASSICO DOC -
ZENATO WINERY - CORVINA GRAPES -
2009 - SAN BENEDETTO (VENETO)

Enourmous intensity and deep levels of chocolate
powder in the aroma, cinnamon and cloves.
Fresh touch of tannin in the aftertaste.

