



DOLCI

DESSERTS

TIRAMISU (V)
Classic Tiramisu
£10

THE AMALFI LEMON
A creamy, tangy lemon mousse with a heart of passion fruit, lime, lemon and grapefruit.
This dessert is light and refreshing.
£15

CAVALLUCCI BAKED CHEESECAKE
A baked ginger and orange cheesecake, topped with Cavallucci biscuits. Served with ginger
ice cream and white wine poached pear.
£11

ORANGE AND OLIVE OIL SPONGE CAKE
Light and fruity sponge is topped with marmalade and candied orange. Served warm with a
scoop of whipped ricotta, flavoured with thyme and honey.
£11

DARK CHOCOLATE AND CHESTNUT LOG
Festive chocolate dessert: a light chocolate sponge, rolled around a light chestnut and rum mousse.
Covered in a dark chocolate ganache, dusted with icing sugar and topped with maraschino cherries.
£11

SELEZIONE DI FORMAGGI
Cheese Board Selection
Choice of 3 for £11; Choice of 5 for £15; Choice of 7 for £20
Turn around to see all of the cheeses available

SELEZIONE DI GELATI E SORBETTI
Selection of ice creams and sorbets
PLEASE ASK YOUR SERVER FOR THE AVAILABLE FLAVOURS
£3 ice cream scoop +£1 supplement for pistachio
£2.80 sorbet scoop



SELEZIONE DI FORMAGGI CHEESE BOARD SELECTION

Choice of 3 for £11 | Choice of 5 for £15 | Choice of 7 for £20

IL CANET *pasteurised, animal rennet*

Slightly ripened soft cheese made with cream, cow's and goat's milk, with edible orange rind. Fresh, salted cream drizzled with meyer lemon. Creamy and intense flavour, this cheese takes its characteristic colour tones and taste by the washing of the rind during the aging process with annatto.

LA TUR *pasteurised, animal rennet*

Delicate creamy cheese made from a blend of sheep, cow's and goat's milk. A soft and very light, reminding ice cream texture. Obtained by a long maturation of three milks, the curd is gently processed by hand. La Tur has a great sweetness with cream and butter sensations, followed by acid notes and yeast flavours. It is straw-coloured, with a delicately bloomy rind.

QUADER DE CAVRA *pasteurised, animal rennet*

The Quader de Cavra is a washed rind type cheese produced in Lombardy with only goat's milk. Excellent cheese for those who are intolerant to cow's milk. The Quader de Cavra has a white rind and a soft, sweet and delicate paste, excellent with medium-structured reds. Matured for 35 days in pine wood boxes.

ROBIOLA BOSINA *pasteurised, animal rennet*

Soft cheese made with cream, cow's and sheep's milk with edible yellow rind and intense scent. Its creamy heart reveals nice butter and hay flavours, while its tender and slightly mouldy rind gives underbrush sensations.

CARBONCINO *pasteurised, animal rennet*

Creamy cheese with just a hint of 'goatiness' and a yielding texture. Slightly ripened and made with cream, cow's and goat's milk from the ancient tradition to keep cheeses under ash. It's tender and oily texture and thin-dark rind is due to the washing process with vegetable charcoal during the ripening. Lightly bitter vegetable note of the charcoal.

UBRIACO AL PROSECCO *pasteurised, animal rennet*

Fresh and elegant salted cheese made with cow's milk cheese and Prosecco. Alternatively called the 'drunken cheese'. Its name comes from the type of wine used for its ageing Prosecco DOC. The wheels of cheese are immersed for about 2 months in tuns full of Prosecco DOC wine. This process makes it possible for the cheese to soak up the liquid and then, when ready, to release the typical flavour of flowers and fruit used to prepare Prosecco wine, such as the golden apple and pears. It is a whole cow's milk, matured 6 months. It has a soft dough with a particular fresh and elegantly salted taste.

PIAVE DOP VECCHIO *pasteurised, animal rennet*

Piave Vecchio Selezione Oro (red label) is pasteurised cow's milk cheese named after a river by the same name. The matured variety of Piave is offered only after it reaches its full potential at one year of ageing. It is a hard, grainy and crumbly with a flavour that is mild and never sharp. With longer ageing, it cultivates a very intense, fruity flavour with an enduring taste.

CONDIO *pasteurised, animal rennet*

Seasoned with several kinds of sweet and pungent Mediterranean spices, cow's milk cheese with soft and mild in taste. This century-old cheese dates back to the Republic of Venice (from the late 7th century until 1797. Condio, meaning 'seasoned', is aged a minimum of three months and is generously rubbed with sesame, mint, parsley, thyme, marjoram, and basil.

CASTELMAGNO *unpasteurised, animal rennet*

Castelmagno is a very ancient cheese with origins dating back to 1277, more or less at the same time as Gorgonzola. The cylindrical cheese is made from cow's milk with a small addition of a mixture of sheep's and/or goat's milk. Semi-hard and semi-fat blue cheese, crumbly in texture with a complexity and distinctive flavour. It requires a noble and complex traditional processing of at least 5 days, before being accompanied in a cave.

BLUE DI LANGA *pasteurised, animal rennet*

Soft and smooth blue cheese made from cow's, sheep's and goat's milk, with a buttery paste. Beautiful marbling of Blue di Langa, widespread in the rind as in the creamy heart, is obtained piercing the cheese in order to oxygenate it, allowing the molds to develop and grow. Contrast between the sweetness and the softness of the paste and the roughness of its mushrooms and underbrush flavours.

FONTINA *unpasteurised, animal rennet*

Made in the Aosta Valley since the 12th century, with a fat content of 45%, Fontina cheese is very rich and creamy which gets nuttier with ageing. It's a versatile cheese that can be used to make fondues and similar Italian dishes. Aged for 90 days, pale cream in colour and riddled with holes known as "eyes". Unpasteurized cow's milk.