

DESSERT MENU

DESSERTS

Cheesecake alle Fragole Vanilla and lemon cheesecake with fresh strawberries	7
Torta del Giorno Chef's cake of the day	7
Panna Cotta Cioccolata White chocolate panna cotta, blueberries, berry coulis	7
Tiramisú Our traditional recipe	6.5
Tenerina al Cioccolato Warm chocolate brownie, salted caramel ice-cream, caramel sauce	7
Affogato Al Caffè Vanilla ice-cream with a shot of espresso	4.5
Spumante Sorbet Lemon sorbet, Perini & Perini Spumante	7.5
Cheese Plate Selection of Italian cheese, pears, chutney & artisan bread	8.5

GINO'S GELATO

5.5

**100% organic milk ice cream
with only natural ingredients**

*3 scoops, please ask your waiter
for today's flavours*

DESSERT WINE & LIQUEURS

	75ML GLASS	BOTTLE
Moscato d'Asti DOCG La Gatta 4.5% TERREDAVINO (750ML) Sweet, soft, delicate & fragrant – perfect with dessert	4.5	30
Vin Santo Del Chianti Scipione 14.5% TUSCANY (375ML) Italy's best known sweet wine, made by drying the grapes to enhance intensity & flavour. Served with biscotti	9	50
Malvasia Passito Colli Piacentini 14% EMILIA ROMAGNA White sweet wine, lovely crispness – the perfect way to finish a meal	7	45

SPIRITS

From 6.5
50ML

**Mirto, Frangelico, Amaretto, Sambuca,
Grappa, Amaro or Limoncello**

SPECIAL COFFEES

Caffè Corretto 4.5
Espresso with Grappa or Sambuca

Caffè Liquori 7
Coffee topped with cream with your
choice of liqueur