

DESSERT MENU

DESSERTS

Cheesecake alle Fragole Vanilla and lemon cheesecake with fresh strawberries	6.5
Torta del Giorno Chef's cake of the day	6.5
Panna Cotta Cioccolata White chocolate panna cotta, blueberries, berry coulis	7
Tiramisú Our traditional recipe	6
Tenerina al Cioccolato Warm chocolate brownie, salted caramel ice-cream, caramel sauce	6
Affogato Al Caffè Vanilla ice-cream with a shot of espresso	4.5
Spumante Sorbet Lemon sorbet, Perini & Perini Spumante	7
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