

# DOLCI

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## DESSERTS

### TORTINO FONDENTE V • £9

Dark chocolate fondant, Belgian chocolate sauce and coconut ice cream

### TIRAMISU V • £9

Italian patisserie staple: mascarpone cream, espresso, cocoa and savoiardi

### BRAMBLE PANNACOTTA GF • £9

Vanilla pannacotta served with a fruity blackberry, lemon and gin sauce

### PICCOLA CAPRESE V | GF • £9

Hazelnut chocolate cake, chocolate sweet ricotta and fresh raspberry

### SELEZIONE DI FORMAGGI • £16

Finest selection of Italian cheeses, served with oatcakes, grissini, fruits and chutney

### AFFOGATO V • £7

Madagascar vanilla ice cream drowned in freshly brewed espresso

### SELEZIONE DI GELATI E SORBETTI V | GF • £7

ARTISANAL GELATI AND SORBETS MADE IN TURIN

Our selection is Madagascar vanilla, coconut, chocolate, blood orange VG, strawberry VG

## DESSERT WINE FLIGHT

25ML X 4 WINES • £14

50ML X 4 WINES • £28

Ask your server for details

## COFFEE & TEA

Special selection Italian aroma coffee / all our coffees are available as de-caffeinated

ESPRESSO • £3.5

CAFFÉ LATTE • £4

DOUBLE ESPRESSO • £4

AMERICANO • £4

CAFFÉ MACCHIATO • £4

CIOCCOLATA CALDA • £4

CAPPUCCINO • £4

TEA SELECTION • ALL £4

LIQUEUR COFFEE • FROM £7

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# DIV'INO

WINE BAR & RESTAURANT

GF NO GLUTEN CONTAINING INGREDIENTS • V VEGETARIAN • VG VEGAN  
(If you have any allergies please let your waiter know)