

# S U M M E R DOLCI

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## DESSERTS

### TIRAMISU **V** • £10

Italian patisserie staple: mascarpone cream, espresso and savoiardi

### FONDANT **V** • £9

Dark chocolate fondant, vanilla ice cream and Belgian chocolate sauce

### PANNACOTTA AI FRUTTI DI BOSCO **GF** • £9

Creamy vanilla pannacotta served with fruits of the forest compote

### SELEZIONE DI FORMAGGI • £13 | £21

Finest selection of Italian Cheeses, served with oatcakes and fruits

### AFFOGATO **V** • £8

Madagascar Vanilla ice cream, drowned in freshly brewed espresso

### CROSTATA AL CIOCCOLATO ED ARANCIA **GF** | **VG** • £8

A sweet vegan and gluten free pastry case, filled with orange marmalade and chocolate ganache, topped with a chocolate mirror glaze

## 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)