DOLCI

DESSERTS

PANDORO CALDO AL PISTACCHIO V • £12
Warm Pandoro served with pistachio cream and pistachio praline

PANNA COTTA ALLE BACCHE INVERNALI GF • £10
Vanilla Panna cotta served with mulled wine berry compote

SELEZIONE DI FORMAGGI GF ON REQUEST • £14/£24
Selection of Italian cheeses, served with oatcakes and chutney

PERE, LIMONE E MANDORLE V • £11
Roasted pears served with lemon diplomat cream and toasted almond crumble

TORTA CAPRESE ALLA NOCCIOLA GF | V • £11
Chocolate and hazelnut cake served with sweet ricotta

TIRAMISÙ V • £12
An Italian favorite, you know it

DESSERT WINES

RECIOTO DI SOAVE CLASSICO 'LE COLOMBARE', Pieropan, 2021, 9.5 | 72

VIN SANTO DEL CHIANTI, Casalino, 2019, 7 | 52

PASSITO DI PANTELLERIA 'SANGUE D'ORO', Carole Bouquet, 2022, 15 | 130

PASSITO DI NOTO, Planeta, 2024, 9 | 65

PRIMITIVO DOLCE 'ARCANO', Tenuta Giustini, 2023, 7 | 58

SAUTERNES PREMIER CRU SUPERIEUR CLASSÉ, Château d'Yquem, 2003, 45 | 320

TOKAJI AZSÚ 5 PUTTONYOS, Grand Tokaj, 2019, 9.5 | 72

MARSALA SUPERIORE RISERVA 10-YEAR, Vito Curatolo Arini, 8 | 65

LATE-BOTTLED VINTAGE PORT, Sandeman, 2020, 9 | 65

TAWNY PORT 20-YEAR, Quinta de la Rosa, 10 | 74

DESSERT WINE FLIGHT

25ML X 4 WINES • 18 50ML X 4 WINES • 36
Ask your server for details

DIV'INO
WINE BAR & RESTAURANT

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