

## DESSERT

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| <b>TIRAMISÙ</b><br>Espresso, lady finger biscuits & mascapone cream<br>(Prepared tableside)                 | £ 14.00                 |
| <b>PANNACOTTA AL COCCO CON CARPACCIO<br/>DI ANANAS (VG)</b><br>Coconut pannacotta with pineapple carpaccio  | £ 12.00                 |
| <b>CROSTATINA MANDORLE E FICHI<br/>AL MIELE</b><br>Honey roasted fig & almond tart, fior di latte ice cream | £ 12.00                 |
| <b>BABA' AL RUM</b><br>Rum Baba vanilla custard & poached cherries  | £ 12.00                 |
| <b>GELATI E SORBETTI</b><br>(1/2/3 SCOOPS)<br>Selection of artisanal ice cream & sorbets                    | £ 5.00/ £ 8.00/ £ 10.00 |

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## DESSERT WINE

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| <b>MOSCATO D'ASTI, VAJRA 2021</b>                              | £ 9.00  |
| <b>PASSITO DI PANTELLERIA, 'BEN RYÉ',<br/>DONNAFUGATA 2019</b> | £ 16.00 |

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## GRAPPAS & DIGESTIFS

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| <b>AMARO DEL CAPO</b>              | £ 9.00 | <b>LIMONCELLO</b>               | £ 9.00  |
| <b>AMARO MONTENEGRO</b>            | £ 9.00 | <b>BEN RYE</b>                  | £ 16.00 |
| <b>BORGHETTI COFFEE<br/>LIQUOR</b> | £ 9.00 | <b>CAPOVILLA DI<br/>AMARONE</b> | £ 18.00 |
| <b>CYNAR</b>                       | £ 9.00 | <b>TIGNANELLO</b>               | £ 18.00 |
| <b>FRANGELICO</b>                  | £ 9.00 |                                 |         |

il PAMPERO