

## DESSERT

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<b>TIRAMISÙ (V)</b> Espresso, lady finger biscuits and mascapone cream (Prepared tableside)	£ 14.00
<b>PANNACOTTA AL COCCO CON CARPACCIO DI ANANAS (VG)</b> Coconut pannacotta with pineapple carpaccio	£ 12.00
<b>MOUSSE AL CIOCCOLATO E CASTAGNE (V)</b> Dark chocolate mousse served with honey & whisky chestnuts, crushed meringue and whipped cream	£ 12.00
<b>BABA' AL RUM (V)</b> Rum Baba vanilla custard & poached cherries	£ 12.00
<b>TORTA CAPRESE AL LIMONE (V)</b> Flourless lemon & almond cake, rum and raisin ice cream	£ 12.00
<b>GELATI E SORBETTI</b> (1/2/3 SCOOPS) 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', 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 LIQUOR</b>	£ 9.00	<b>CAPOVILLA DI AMARONE</b>	£ 18.00
<b>CYNAR</b>	£ 9.00	<b>TIGNANELLO</b>	£ 18.00
<b>FRANGELICO</b>	£ 9.00		

il PAMPERO