

## DOLCI

<b>Tiramisú</b>		<b>£ 6.00</b>
<i>Traditional Italian Tiramisú, topped with amaretto crumble</i>		
<b>Fondente al Cioccolato</b>		<b>£ 6.50</b>
<i>Warm chocolate fondant, stem ginger ice-cream and chocolate sauce (Please allow 8-10 minutes)</i>		
<b>Mattonella</b>		<b>£ 6.00</b>
<i>Layers of biscuits, cream with coffee and elisir liqueur topped with crushed toasted hazelnuts</i>		
<b>Pannacotta al Caffè</b>		<b>£ 5.50</b>
<i>Coffee flavoured steamed cream with chocolate and maple syrup sauce</i>		
<b>Semifreddo al Frangelico</b>		<b>£6.50</b>
<i>Semi frozen mousse flavoured with frangelico liquor, Served with caramelized hzelnuts and salted caramel</i>		
<b>Gelati</b>	<b>per scoop</b>	<b>£ 1.70</b>
<i>Ice-cream and sorbets from Rowlestone Farm Ice-creams: Vanilla, Chocolate, Strawberry, Stem Ginger Sorbets : Lemon, Raspberry, Mango</i>		
<b>Formaggi</b>		<b>£ 7.50</b>
<i>A selection of Italian and Welsh cheeses, served with homemade chutney (add a glass of port for £ 3.50)</i>		
<b>Dessert Wine</b>		<b>£ 4.50</b>
<i>Plaisir passito bianco Zaccagnini (75ml)</i>		
<b>Port</b>		<b>£ 4.50</b>
<i>Cockburns (75ml)</i>		

*All of our desserts are home-made, and your server will be happy to advise you with any queries regarding food allergies.*

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