



L O
R E S T A U R A N T
D O N

demartino

DESSERT & FORTIFIED WINES

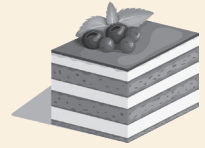
75ML

PASSITO DI PANTELLERIA	7.6
CARLO PELLEGRINO SICILY	
Dried Fruits Apricots Intense	
VIN SANTO DEL CHIANTI	8.6
BONACCHI TUSCANY	
Caramelised Orange Apricot	
10 YEAR OLD TAWNY PORT	8
BARROS DOURO	
Dried Fruit Caramel Nutty	

HOT BEVERAGES

SELECTION OF TEAS	3
ESPRESSO	2.2
ESPRESSO MACCHIATO	2.2
DOUBLE ESPRESSO	3.5
CAPPUCCINO	3.5
CAFFE LATTE	3.5
HOT CHOCOLATE	3.5
FRESH MINT TEA	3.5
IRISH COFFEE	10
Coffee, Fresh Cream and Whiskey	





DOLCE

CLASSIC TIRAMISU	8.5
Traditional homemade Italian classic	
DEMARTINO ETON MESS	8.5
Mixed fruit, meringue, and plain yoghurt	
CHOCOLATE BROWNIE	8.5
Dark chocolate brownie served with pistachio ice cream	
CRÈME BRULEE	8.5
Crème Brulée served with fresh berries	
RASPBERRY AND WHITE CHOCOLATE CHEESECAKE	8.5
Homemade cheesecake with raspberry and white chocolate	
WILD BERRY PANNA COTTA	8.5
An Italian dessert of sweetened cream thickened, served with white berry coulis and shortbread biscuit	
AFFOGATO	8.5
Vanilla ice cream with hot Espresso coffee	
GELATO MISTO	8.5
3 scoops of Italian ice cream	
SORBETTI MISTI	8.5
Sorbet Selection	
SGROPINNO	12
Lemon sorbet with ice cold vodka	

FORMAGGIO

FORMAGGIO FOR ONE PERSON

Selection of Italian cheeses with crackers, honey and fresh fruit

12.5

LO
RESTAURANT
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