

DESSERTS

demartino

DESSERT & FORTIFIED



MOSCATO D'ASTI NIVOLE
MICHELE CHIARLO
PIEDMONT
Sweet Peach | Slight Sparkle

9 22

PASSITO DI PANTELLERIA
CARLO PELLEGRINO | SICILY
Dried Fruit | Apricots | Intense

7 42

**MARSALA SUPERIORE
DOLCE GARIBALDI**
CARLO PELLEGRINO
SICILY
Rich | Caramel | Lusciously Sweet

8.5 21

VIN SANTO DEL CHIANTI
BONACCHI | TUSCANY
Caramelised Orange | Apricot

7.5 44

**RECIOTO DI SOAVE
LA PERLARA**
CA'RUGATE | VENETO
Barley Sugar | Caramelised Oranges | Rich

11 65

DOLCE

ALL DESSERTS ARE PRICED AT 7.5

TIRAMISU

TRADITIONAL HOMEMADE ITALIAN FAVOURITE

AFFOGATO

VANILLA ICE CREAM WITH HOT ESPRESSO COFFEE

TORTA DI MELE

WARM HOMEMADE APPLE PIE WITH ICE CREAM

PANNA COTTA

HOMEMADE CREAMY DESSERT WITH A STRAWBERRY COULIS

TORTA AL CIOCCOLATO FONDENTE

WARM HOMEMADE CHOCOLATE FUDGE CAKE
SERVED WITH ICE CREAM

PROFITEROLES AL CIOCCOLATO GUANAJA

DELICATE CHANTILLY CREAM FILLED PASTRIES
WITH A GUANAJA GRAND CRU CHOCOLATE CREAM

GELATO MISTO

SELECTION OF ITALIAN ICE CREAMS
(CHOICE OF 3 SCOOPS)
VANILLA, PISTACHIO, CHOCOLATE OR STRAWBERRY

SORBETTO AL LIMONE

REFRESHING LEMON SORBET

DEMARTINO CHEESECAKE

FRESH HOMEMADE CHEESECAKE

ARANCE CAMELLATE

CARAMELISED ORANGE SLICES WITH COINTREAU
AND MASCARPONE, SERVED WITH ICE CREAM

DELIZIA AL LIMONE

LIGHT SPONGE CAKE FILLED WITH CREAM
FROM THE JUICE & PEEL OF AMALFI LEMONS,
COVERED IN STRAWBERRY CREAM

FORMAGGIO

9.5

GORGONZOLA, TALEGGIO AND PARMESAN
SERVED WITH CRACKERS, GRAPES AND HONEY

HOT BEVERAGES

SELECTION OF TEAS	1.9
ESPRESSO	2
DOUBLE ESPRESSO	2.8
ESPRESSO MACCHIATO	2.2
CAPPUCCINO	3
CAFFE LATTE	3
FRESH MINT TEA	2.8

