

CACCIARI'S

Dessert & Pairing

With suggested wine and digestive pairings

Tiramisú with Savoiard biscuits (G - E - D - SD)	7
Port Dona Antonia 10 YO Tawny (SD)	8
Apple tart & vanilla ice cream (G - E - D - P)	8
Sauternez la Fleur D'Or (SD)	8
Panna cotta with fruit of the forest (D)	7
Dindarello Maculan (SD)	6
Semifreddo agli Amaretti, berries & hot chocolate sauce (G - E - D - S - SD - N)	8
Vin Santo del Chianti classico Antinori (SD)	12
Chocolate fondant & ice cream - Pease allow 15 min (G - E - D - S - SD)	9
Sherry Pedro Ximanez (SD)	6
Fruit salad with icing sugar	6
Pizza with Nutella (G - D - N - S)	11
Nutella & Icing Sugar	
Homemade ice cream (D - N - S)	7
Amaro Montenegro (SD)	5
Vegan chocolate and coconut salami (N - G - S)	9
with maple syrup, raspberry and herbs	
Affogato (D - S)	6
Espresso coffee & vanilla ice cream	
Ciambella cakes chocolate and vanilla (G - E - D)	5
Gluten free chocolate cake (D)	8
Served with vanilla gelato	
Vin Santo and Cantucci biscuits (G - E - D - N - SD)	9

ALLERGENS

Nuts	(N)	Gluten	(G)	Soya	(S)	Peanuts	(P)
Dairy	(D)	Sulphur dioxide	(SD)	Eggs	(E)		

Please ask staff members for possible variations.
Please consider that our kitchen deals with a multitude of food products,
therefore we are unable to cater to severe allergies.
A discretionary charge of 12.5% will be added to your bill