

# OSTERIA

dell' angolo

## **Desserts £6.00**

*Sweet wine by the glass Sommelier recommendations*

### **Tiramisu'**

*(Kabir, Moscato di Pantelleria, Donnafugata, 2016, £8.50)*

### **Cheesecake al mascarpone e vaniglia con sorbetto prugna**

*Mascarpone and vanilla cheesecake with plum sorbet*

*(Vin Santo del Chianti, Marchese Antinori, Toscana, 2011, £9.00)*

### **Tortino al cioccolato bianco con frutti di bosco e granella di nocciola**

*Almonds and hazelnuts white chocolate cake with wild berries and grain hazelnuts*

*(Kabir, Moscato di Pantelleria, Donnafugata, 2016, £8.50)*

### **Semifreddo alle mandorle con salsa al cioccolato**

*Almond nougat parfait with chocolate sauce*

*(Passito di Pantelleria, Azienda Agricola Solidea, Sicilia, 2014, £11.00)*

### **Panna cotta con lamponi e amaretti**

*Panna cotta with raspberries and amaretti*

*(Vermouth del Professore Classico, Piemonte 2015 £8.00)*

### **Pastiera napoletana con sorbetto all'arancia amara e "vincotto"**

*Neapolitan wheat and ricotta tart with bitter orange sorbet and "vincotto"*

*(Torcolato Maculan, Veneto 2012, £10.50)*

### **Gelati e Sorbetti £5.50**

*Ice cream and Sorbet*

### **Selezioni di formaggi £10.00**

*Selection of Italian cheeses*

*(L.B.V Ferreira Antonia A. Ferreira, 2013, £11.00)*

*Please note some dishes may contain celery, cereals containing gluten, eggs, milk, nuts, peanuts, sesame seeds, soya & sulphur dioxide (sulphites).*

*For more information please ask your waiter.*

*All of the above prices are inclusive of VAT. A 12.5% discretionary service charge will be added to your bill.*