

OSTERIA

dell' angolo

Desserts £6.00

Sweet wine by the glass Sommelier recommendations

Tiramisu'

(Kabir, Moscato di Pantelleria, Donnafugata, 2010, £8.50)

Cheesecake al mascarpone e vaniglia con sorbetto lampone

*Mascarpone and vanilla cheesecake with raspberry sorbet
(Vin Santo del Chianti, Marchese Antinori, Toscana, 2011, £8.50)*

Tortino Caprese con salsa alla vaniglia e gelato al fior di panna

*Almonds and hazelnuts chocolate cake with vanilla sauce and "fior di panna" ice cream
(Melizie, FianoPassito, Mastoberardino, Campania, 2012, £11.00)*

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 frutti di bosco e amaretti

*Panna cotta with wild berries, amaretti
(Vermouth del Professore Classico, Piemonte 2015 £8.00)*

Cannolo Siciliano con pistacchi e salsa alla cannella

*Sicilian cannolo with pistachios and cinnamon sauce
(Torcolato Maculan, Veneto 2012, £10.50)*

Gelati e Sorbetti £5.50

Ice cream and Sorbet

Selezioni di formaggi £10.00

*Selection of Italian cheeses
(Quinta do Castro LBV, Portugal, 2006, £7.00)*

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.