

OSTERIA

dell' angolo

Desserts £6.00

Sweet wine by the glass Sommelier recommendations

Tiramisu'

(Kabir, Moscato di Pantelleria, Donnafugata, 2010, £8.00)

Cheesecake al mascarpone e vaniglia con sorbetto alle more

*Mascarpone and vanilla cheesecake with blackberry sorbet
(Vin Santo del Chianti, Fattoria dei Barbi, Toscana, 2007, £8.50)*

Cannolo Siciliano con pistacchi e salsa alla cannella

*Sicilian cannolo with pistachios and cinnamon sauce
(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, 2007, £10.00)*

Panna cotta al cioccolato bianco con pistacchi tostati e salsa lamponi

*White chocolate panna cotta with pistachios and raspberry coulis
(Melizie, FianoPassito, Mastoberardino, Campania, 2012, £11.00)*

Bonet Piemontese con salsa caramello e amaretti

*Piedmont Bonet with caramel sauce and amaretti
(A Mano' Aleatico di Puglia Passito rosso, Puglia, 2009, £7.00)*

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.