



DESSERT MENU

FROM THE FAMILY BAKERY

All our pastries & classic cakes are baked daily in our family bakery. Following our philosophy of making from scratch, slowing things down & using the very best ingredients..

CHOOSE FROM THE CABINET

LEMON MERINGUE TART	5	CHERRY AND ALMOND BAKEWELL	4
CHOCOLATE AND ORANGE CAKE	4.50	CHOCOLATE AND SEASALT BROWNIE	4
STRAWBERRY TART	5	BANOFFEE TART	5
BAKED VANILLA AND MASCARPONE CHEESECAKE	5	SICILIAN CANNOLI	4

Please ask for today's flavours

DOLCI SPECIALS

PANA COTTA <small>GF</small>	6
Kaffir lime leaf & poached rhubarb	
SALTED CARAMEL TART	6.50
Choice of Vanilla Gelato or Roche of Cream	
TIRAMISU	6
Classic Italian pick me up	

GELATO

AFFOGATO <small>V GF</small>	7
Capocci Vanilla gelato, espresso, orange & almond biscotti.	
CHOCOLATE AND PISTACHIO SUNDAE <small>V GF</small>	7.50
Amarena cherry, chocolate brownie chunks, Capocci vanilla gelato, pistachio cream & strawberry sauce.	
KNICKERBOCKER GLORIA <small>V GF</small>	7.50
Capocci vanilla gelato, strawberries in syrup, striped meringue & whipped cream.	



DIGESTIVO

2015 RECIOTO DELLA VALPOLICELLA CLASSICO ALLEGRIANI VENETO ITALY	50CL	8.50
Full bodied dessert wine with notes of cherry, raisin, plum, chocolate and oak. Some notes of spices and licorice. Nice, long finish. Rich and luscious.		
2018 KABIR MOSCATO DI PANTELLERIA DONNAFUGATA SICILY ITALY	50CL	8.50
Kabir is characterised by a rich and fragrant bouquet with elegant aromas of white peach, citrus zest and white flowers.		
NV GRAPPA DI AMARONE ALLEGRIANI VENETO ITALY	25CL	5
This delicately perfumed grappa is surprisingly sweet with notes of fresh cherry and red berries. The oak has rounded the spirit, making it more velvety than unaged grappa.		

V Vegetarian VG Vegan GF Gluten Free

Please let your server know of any allergens or dietary requirements that you may have.