



FRANCO'S
L O N D O N

**March Dessert Menu
&
Sommelier Selected Wines**

Dessert wines

- Ambrosie 'San Blass', Valle, Friuli, Italy, 2007 Glass 7.5
Recioto Classico Della Valpolicella, Allegrini, 2012, Glass 10
Vin Santo DOC, Barbi, 2011, Tuscany Glass 12
Kabir, Moscato di Pantelleria, Donnafugata, 2016, Sicily Glass 12
Jurancon, Clos Lapeyre, SW France, 2014 Glass 13
Angialis, Isola dei Nuraghi IGT, 2013, Sardinia Glass 14
Muffato dela Sala, Antinori, 2011, Umbria Glass 15
Tokaji Aszu 6 Puttonyos , Dobogo, Hungary, 2007 Glass 25

Port & Madeira (75ml)

- Taylor`s LBV Port, 2011, Duoro, Portugal Glass 9; Bottle 75
Churchill`s Vintage Port, 2003 Duoro, Portugal Glass 16; Bottle 140
Colheita, Justino`s, 1996, Madeira, Portugal Glass 14; Bottle 95
Fonseca Vintage Port, 1963, Duoro, Portugal Bottle 400

Grappa (50ml)

- Grappa di Bassano, 41% 9.5
Grappa di Brunello, 44% 15
Grappa di Tabacco Amarone, 46% 25
Grappa di Pinot Nero, Pilzer, 43% (non-aged) 9.5
Grappa Ben Rye, Donnafugata, 42% (aged) 15
Grappa Stravecchia, Tenuta San Leonardo, 45% (aged) 17

Digestive (50ml)

- Divino 1998 Pojer & Sandri, 45% 15
Brandy 1991, Villa Zarri, 45% 18
Remy Martin XO Cognac 40% 35
Hennessy XO Cognac 40% 35
Hennessy Paradis Cognac 40% 120
Glenlivet 18 Years Old Single Malt 43% 16
Johnny Walker Blue Label 40% 39

Desserts

Classic tiramisu 8.75

Colheita, Justino's, 1996, Madeira, Portugal Glass 14

Sicilian cannolo with pistachio ice cream 8.75

Jurancon, Clos Lapeyre, SW France, 2014 Glass 13

Amalfi lemon tartlet with raspberry sorbet 8.75

Vin Santo DOC, Barbi, 2011, Tuscany Glass 12

Chocolate & hazelnut fondant with caramel ice-cream 8.75

Recioto Della Valpolicella, Allegrini, 2012 Glass 10

Amaretto crème brûlée 8.75

Kabir, Moscato di Pantelleria, Donnafugata, 2016, Sicily Glass 12

Selection of Italian cheeses 12

Grappa Ben Rye, Donnafugata, 42% (aged) 15

Homemade ice-creams & sorbet 6

Ambrosie 'San Blass', Valle, Friuli, Italy, 2007 Glass 7.5

Plate of fresh fruit 10

Affogato 7

Vanilla ice cream topped with espresso coffee

Petit fours 10

Hot drinks

*Please inform your waiter should you prefer decaffeinated coffee,
semi-skimmed / soya / almond milk*

Caffè Corretto 5.75

An Espresso with a shot of Grappa or Sambuca (10ml)

Espresso / double espresso 4.75

Filter coffee / Americano / cappuccino / caffè latté / flat white 4.75

Hot chocolate / mocha / chai latté 4.75 / 5.25

Loose leaf tea – *English breakfast/ Earl grey / Darjeeling*

Lapsang Souchong, Rooibos 4.75

Infusions - *fresh mint / camomile / ginger / hibiscus*

chai / jasmine / green 4.75

A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay