



FRANCO'S
L O N D O N

**Example February 2020 Dessert Menu
&
Sommelier Selected Wines**

Dessert Wines (75ml)

- Ambrosie 'San Blass', Valle, Friuli 2011 Glass 7.5
Recioto Classico Della Valpolicella, Allegrini, Veneto 2013 Glass 10
Vin Santo DOC, Barbi, 2011 Tuscany Glass 12
Kabir, Moscato di Pantelleria, Donnafugata, 2017 Sicily Glass 12
Angialis, Isola dei Nuraghi IGT, 2013 Sardinia Glass 14
Muffato dela Sala, Antinori, 2011 Umbria Glass 15
Tokaji Aszu 6 Puttonyos , Dobogo Hungary 2008 Glass 25

Port & Madeira (75ml)

- Taylor`s LBV Port, 2013, Duoro, Portugal Glass 9; Bottle 75
Churchill`s Vintage Port, 2003 Duoro, Portugal Glass 16; Bottle 140
Colheita, Justino`s, 1999, Madeira, Portugal Glass 14; Bottle 95
Fonseca Vintage Port, 1963, Duoro, Portugal Bottle 400

Grappa (50ml)

- Grappa di Bassano, Capovilla 41% (non-aged) 9.5
Grappa di Pinot Nero, Pilzer 43% (non-aged) 9.5
Grappa di Tignanello, Antinori 42% (non-aged) 13
Grappa di Brunello, Capovilla 44% (non-aged) 15
Grappa Ben Rye, Donnafugata 42% (aged) 15
Grappa Stravecchia, Tenuta San Leonardo 45% (aged) 17
Grappa di Tabacco Amarone, Capovilla 46% aged) 25

Digestives (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 Madeira Portugal 1999 Glass 14

Sicilian cannolo with pistachio ice cream 8.75

Jurancon, Clos Lapeyre SW France 2015 Glass 13

Chocolate fondant with blueberry compote & 'fior di latte' ice-cream
8.75

Vin Santo DOC, Barbi Tuscany 2011 Glass 12

Almond, orange & Grand Marnier cake with custard 8.75

Recioto Della Valpolicella, Allegrini Veneto 2013 Glass 10

Amaretto crème brulée 8.75

Kabir, Moscato di Pantelleria, Donnafugata Sicily 2017 Glass 12

Selection of Italian cheeses 12

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

Homemade ice-creams & sorbet 6

Ambrosie 'San Blass', Valle Friuli 2011 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 / Oat 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 Latte / Flat White 4.75

Hot chocolate / Mocha / Chai Latte 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