



1945

2020

75  
YEARS

## Dessert Wines (75ml)

'Kabir' Moscato di Pantelleria, Donnafugata, Sicily	Glass 12
Recioto Classico della Valpolicella, Allegrini, Veneto	Glass 18
Anghelu Rujju Sella & Mosca Sardinia	Glass 19
Vin Santo DOC, Isole & Olena Tuscany	Glass 25
Muffato della Sala, Antinori, Umbria	Glass 20
Tokaji Aszu 6 Puttonyos, Dobogo Hungary	Glass 28

## Port & Madeira (75ml)

Sandeman's LBV Port, 2016, Duoro, Portugal	Glass 9
Churchill's Vintage Port, 2003 Duoro, Portugal	gls 25
Colheita, Justino's, 1999, Madeira, Portugal	gls 14

## Grappa (50ml)

Grappa Muller Thurgau 43% (non-aged)	10
Grappa di Pinot Nero, Pilzer 43% (non-aged)	11
Grappa di Tignanello, Antinori 42% (non-aged)	16
Grappa di Brunello, Col D'orcia 44% (non-aged)	14
Grappa Ben Rye, Donnafugata 42% (aged)	18
Grappa San Leonardo, 46% (aged)	24

## Digestives (50ml)

Remy Martin VSOP 40%	12
Divino 1998 Pojer & Sandri, 45%	25
Remy Martin XO Cognac 40%	40
Hennessy XO Cognac 40%	45
Hennessy Paradis Cognac 40%	140

## Franco's Dessert

Classic tiramisu 9.95

Sicilian cannolo with pistachio gelato 9.95

Limoncello crème brulée with pistachio tuille 9.95

Chocolate fondant with caramel sauce, fior di latte gelato 9.95

Lemon tart with soft meringue & raspberry sorbet 9.95

Affogato - *Vanilla gelato topped with espresso coffee* 9

Homemade gelato & sorbet 9

Plate of fresh fruit 10

Selection of Italian cheeses –  
*with mustard fruit chutney, grapes & pecan nuts* 18

## Franco's Dessert Cocktails

Franco's Moscato 15

*'Kabir' Moscato di Pantelleria Donnafugata, lemon*

The Italian Attitude 18

*Knob creek, Crème de Figue, 25 y.o Balsamic vinegar,  
Orange juice, fig & maple syrup*

Espresso Martini Importante 18

*Jefferson Amaro Importante, Panarea Mediterranean Vodka,  
Maestro Liqueur Coffee, espresso*

## Dessert Beers

Baladin 'XYAUYU' Kentucky 2016 (50ml- 14% ABV) 12

## Franco's Liquor Coffees

Irish coffee-*Jameson's whisky, whipped cream,* 12

Mozart's coffee – *Mozart Chocolate Liqueur, vanilla & milk* 10

Caffè Corretto - *espresso with Grappa or Sambuca* 5.75