



## Dessert Wines (75ml)

- 'Kabir' Moscato di Pantelleria, Donnafugata, Sicily Glass 12  
Recioto Classico della Valpolicella, Allegrini, Veneto Glass 18  
Anghelu Ru ju 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  
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 Liquor Coffees

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





## Desserts

Classic tiramisu 12

Sicilian cannolo with bacio gelato 12

Amaretto crème brûlée with almond tuille 12

Strawberry panna cotta with pistachio crumble 15

Chocolate tartlet with salted caramel gelato 15

Affogato - *Vanilla gelato topped with espresso coffee* 9

Homemade gelati & sorbetti (3 scoops);

*Bacio, Salted caramel & Vanilla gelati*

*Pomegranate, Lemon & Coconut sorbetti* 10

Plate of fresh fruit 12

Four Italian cheeses with Sicilian honey, grapes  
& pecan nuts;

Robiola Roccaverano- *raw goats' cheese from Piedmont*

Taleggio- *pasteurised cow's milk from Lombardy*

Pecorino- *raw sheep's milk from Sardinia*

Blue Di Nicoletta- *pasteurised cow's milk from Veneto* 18

## Franco's Dessert Cocktails

Franco's Moscato 15

*'Kabir' Moscato di Pantelleria Donnafugata, lemon*

Espresso Martini Importante 18

*Jefferson Amaro Importante, Vodka,*

*Maestro Liqueur Coffee, espresso*

## Dessert Beers

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

