

# amano

## DESSERT

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### DOLCI

PANNACOTTA vanilla pannacotta, amaretti biscuits & berries v GF	6
TIRAMISÙ the authentic recipe v	6.5
TORTA AL CIOCCOLATO chocolate torte, crème fraîche & raspberries v GF	6.5
SEMIFREDDO lemon, meringue, marshmallows & raspberries v GF	6.5

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### GELATI

ice cream selection v GF	6
AFFOGATO 2 scoops of vanilla ice cream, double espresso v GF	6

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### FORMAGGI

SELEZIONE DI FORMAGGI gorgonzola, capra dura, bastardo & pecorino dell' isola, carasau crispy flat bread, apple & pear chutney, grapes	8
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Please inform a member of staff of any allergies or dietary requirements and we will happily accomodate you.  
A discretionary service charge of 12.5% will be added to your bill.

GF - GLUTEN FREE

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## DIGESTIFS

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DESSERT WINES	75ml	BTL
Moscato, Dindarello, Maculan, Veneto; 75ml glass	6.50	32
Recioto della Valpolicella Angelorum Masi Veneto	9	42
Sparkling Vernaccia di Serrapetrona Red		42

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PORT	75ml	BTL
Cálem LBV 2013		
Cálem 10 yr Tawny Port	5	48
	5.5	50

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## AFTER DINNER COCKTAILS

Tiramisu Martini	8.5
Espresso Martini	8.5

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LIMONCELLO	25ml	50ml
Limoncello Meletti	4	7.2
Limoncello Costiera di Amalfi	4.5	7.7
Limoncello di Capri	4.5	7.7

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AMARO	25ml	50ml
Amaro Ischia	4	7.2
Amaro Zarrì	4.5	7.7

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GRAPPA	25ml	50ml
Grappa Vesuvio	4	7.5
Grappa di Bassano	5	8.5
Grappa di Amarone	8	11.5
Grappa di Barolo	8	11.5

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BRANDY ITALIANO	25ml	50ml
Villa Zarrì 10 yrs	6	10
Villa Zarrì 23 yrs	7	12.5

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All wines contain sulphites. Please inform your server if you suffer from any allergies.  
Vintages are subject to change.