

# dolci

<b>pannacotta</b>	12
set cream and vanilla bean, forest fruit compote	
<b>café grande gelato con abbemele</b>	14
our own coffee ice cream with toffee and chocolate coated coffee beans with a cooked honey and pollen syrup	
<b>crostata</b>	14
house made fig and limoncello tart served with a scoop of our vanilla bean ice cream	
<b>seadas</b>	16
traditional Sardinian dessert of sweet pastry filled with pecorino cheese, deep fried and smothered in honey	
<b>pere al vino rosso</b>	16
slow cooked pear in a red wine, fennel seeds and cinnamon juice served with beetroot and Mirto liqueur ice cream	
<b>pastiera napoletana</b>	15
Traditional Napoli pastry of cooked and sweetened wheat with candied citrus zest in a shortcrust pastry	
<b>cantucci e vin santo</b>	12
almond biscotti served with a sweet tuscan dessert wine...ideal for dipping!	
<b>affogato con frangelico</b>	16
a scoop of our own homemade vanilla bean ice cream with a shot of espresso coffee and a serve of hazelnut liqueur	
<b>gelato</b>	9
home made vanilla bean or chocolate ice cream	
add abbamele (honey and pollen syrup)	12
<b>formaggio</b>	
served with pane carasau, a traditional Sardinian flat bread, honey and wallnuts	
<b>italian goats cheese</b>	12
firm, sharp slightly sour goats milk cheese	
<b>gorgonzola dolce DOP lombardia</b>	12
soft, smooth, semi "piccante" blue cheese	
<b>provolone dolce lombardia</b>	12
stretched curd cheese, mild, 3 month aged	
or try all three	32