

CARUGGI

CLASSIC NORTHERN ITALIAN CUISINE

Dolci

Panna Cotta with berries, white chocolate and pistachio 16.25

Caprese Torte with Gianduia Mousse and marinated figs 17.5

Nougat Semi Freddo with crostoli and espresso syrup 15.25

Pannettone B&B pudding with caramel and icecream 16.00

Tiramisu 16.50

Two cheeses with fruit and baco leaves 18.5

Cannoli, please ask for the flavour of the day 7.5

Rum Babas with Chantilly cream 4.50

Scoop of **Timboon ice-cream** 4.50

Affogato with Timboon ice cream 9.50

With a shot of Nocello or Mac 17.

Timboon vanilla bean and baileys 16

Little after dinner treats

Dessert Spritz –

Moscato and Alkermes with a splash of limoncello 18.5

Dessert Negroni-

Averna, triple sec and dark chocolate liqueur 18

Modena-

Fig gin, Nocello and a splash of lime -foam 20

The Etna

Mandarino Amaro, Bourbon, Vanilla liquor –foam 22

Ask for our full list of Amaros, here are some of our favourites

Silvia **Carta Bomba** , made with Sardinian botanicals and rare Sardinian Corbezzolo honey 15

Chilled **Mirto**- liquor from myrtle berries, soft light and aromatic 9.50

Chilled Ischia – **Rucolino** – a dark colored citrus amaro made from wild rocket leaves and organic lemons, 14

Piemonte- GD Vajra Barolo Chinato 125ml 25

Barolo Chinato is an antique Piemonte's digestive which uses Barolo wine as the base and is then blended with local herbs and botanicals. Vajra's recipe includes an infusion of 30 locally sourced herbs, barks, and plant roots, including China (Chinchona Calisaya), hence the name *Chinato*. Also added to the infusion is organically farmed Sicilian orange peel, spices and pure cane sugar.

Ice cold Limoncello 8.50

Silvia Carta Organic lemoncello 15

Amaretto- Almond 8.50

Nocello- Walnut 8.50

Mac- Macadamia 8.50

Frangelico- Hazelnut 8.50

Sambuca, Nero or Bianca 7.50

Strega – Saffron and vanilla liquor 8.50

Vecchia Romagna Reserve – Italian aged brandy 12.00

Hennessy VS Cognac 12.00

Roger Groult 8yr Calvados 18.00

Delford 1985 Bas Armagnac 20.00

Janneau Grand Armagnac 12.00

Grappa – We have a selection of oak aged and single grape
grappa feel free to browse our drinks cart 10.00

Dessert Wines

Friuli – **Ronco dei Tassi Picolit** 2009 DOC 125ml 40 375ml 105

A wine from a rare Friulian grape with a huge concentration of flavour from the grapes being dried for 45 days then fermented in oak barrels. A lovely amber with notes of honey, figs and apricots

Tuscany- **Castellare Chianti Classico San Niccolo Vin Santo** 2014 IGT
75ml 16.50 375 ml 78.00

A traditional Tuscan wine made from semidried grapes with hints of honey, cinnamon, and orange.

Sicily – **Carlo Pellegrino Passito do Pantelleria DOC** 2015
125ml 12. 50 500ml 50,00

Moscato di Alessandria and with 20% semidried grapes with aromas of dried fruits and apricot and a lingering finish