

## Dolci - Desserts

### Composizione Gelato Sasso

Sasso's very own homemade Italian ice cream: chocolate, vanilla, strawberry and pistachio\*

\*availability may vary

5.25

Suggested accompanying drink, 50ml. Glass Morsi di Luce £5.50

### Panna cotta con salsa ai cantuccini

An individual home made cooked cream dessert with a cantuccini crème anglais

6.50

Suggested accompanying drink, 50ml. Glass Muscat Beames de Venise £3.95

### Torta di limone con salsa di mirtilli e suo sorbetto

Home made Lemon tart drizzled with berry sauce and served with limoncello sorbet

6.50

Suggested accompanying drink, 25ml. Chilled Limoncello shot £3.50

### Tiramisu con salsa all'anice e sambuca

Home made Tiramisu served with an aniseed and sambuca sauce

6.50

Suggested accompanying drink, 25ml. Glass Tia Maria or Sambuca £3.50 each

### Terrina di cioccolato con salsa di caffè

A home made chocolate terrine served with a coffee creme anglais

6.50

Suggested accompanying drink, 25ml. Glass Harrogate Rum £3.95

### Semifreddo con noci, cioccolato bianco con salsa toffee all'amaretto

An individual home made ice cream dessert made with caramelised walnuts and white

Chocolate served with a toffee and amaretto sauce.

6.50

Suggested accompanying drink, 50ml. Glass Muscat Beames de Venise £3.95 or 125ml. Glass Prosecco £5.95

### Formaggi misti italiani e europei

Our chef's selection of four cheeses served with crackers, chutney and grapes

(For extra cheese £1.25 supplement/per cheese)

8.50

Suggested accompanying drink, 100ml. Glass Amarone della Valpolicella £7.20

## Coffee \*

	£
Espresso	2.75
Double Espresso	2.95
Cappuccino	2.75
Caffe Latte	2.75
Caffe Americano	2.75
Double shot cappuccino	2.95
Caffe Corretto - want a liqueur in your espresso - just ask!	3.95
Irish /Calipso Coffee /Liquor coffee	4.75

\*All coffees are also available in decaffeinated

## After Dinner Drinks

Port 50ml.	
Graham Late Bottle Vintage	£3.95
Sherry - 50ml.	
Fino Innocenti (Dry)	£2.50
Sherry Cream	£2.50

Whisky - 25ml.	
Bells 8 Year Old Whisky 40%	£3.50
Bushmills Original 40%	£3.50
Jack Daniels 40%	£3.50
Glenmorangie 10 Years 40%	£3.95
Talisker 10 Years 45.8%	£4.50
Lagavulin 16 Years 43%	£5.95

Grappa - 25ml.	
Miele Grappa Museum A smooth honey flavoured grappa served chilled	35% £3.50
Grappa Poli Sarpa Poli have been making grappa since 1898 in the Veneto foothills. This is a floral and delicately herbaceous Grappa	40% £3.75
Grappa Tignanello Antinori A grappa from the famous SuperTuscan house made from the Cabernet and Sangiovese grapes—this is an aromatic balanced grappa	42% £5.50
Grappa Amarone Borgo Antico San Vitale A prestigious Grappa, smooth and intense with a persistent finish	38% £5.75
Grappa Chardonnay Borgo Antico San Vitale A delicate flowery grappa silky on the palate with notes of dried fruit	40% £5.95
Sassicaia Grappa Marchesi Antinori Finally the Grappa from the Super Tuscan producer, this is an aristocratic grappa finished in the same oak barrels as the famous Sassicaia wine	40% £6.50

Liqueurs - 25ml.	
Tia Maria 26.5%	£3.50
Cointreau 40%	£3.50
Drambuie 40%	£3.50
Grand Marnier 40%	£3.50
Baileys Irish Cream 17%(50ml.)	£3.95
Amaretto di Saronno 28%	£3.50
Sambuca 38%	£3.50
Limoncello 33%	£3.50

Brandy - 25ml.	
Vecchia Romagna Etichetta near 40%	£4.50
Cognac - 25ml.	
Courvoisier VS 40%	£3.95
Remy Martin VSOP 40%	£4.95
Armagnac	
Castarede XO 20 Years 40%	£6.50
Calvados	
Calvados Boulard	
Grand Pays D'Auge 42%	£4.95

Please advise us of any food allergies or dietary requirements