

# CACCIARI'S

## Dessert & Pairing

With suggested wine and digestive pairings

<b>Tiramisù with Savoirdi biscuits</b>	<b>7</b>
Amaro Montenegro	5
<b>Apple tart &amp; vanilla ice cream</b>	<b>8</b>
Macallan 12 YO	9
<b>Panna cotta with fruit of the forests</b>	<b>7</b>
Amaro del Capo	5
<b>Semifreddo agli Amaretti, berries &amp; hot chocolate sauce</b>	<b>8</b>
Sambuca	4
<b>Chocolate fondant &amp; ice cream</b> (Please allow 15 min.)	<b>9</b>
Hennessy V.S.O.P.	8
<b>Fruit salad with icing sugar</b>	<b>6</b>
<b>Pizza with Nutella</b>	<b>11</b>
Nutella & Icing sugar	
<b>Homemade ice cream</b>	<b>7</b>
Limoncello	6
<b>Vegan chocolate and coconut salami</b>	<b>9</b>
with maple syrup, raspberry and herbs	
<b>Affogato</b>	<b>6</b>
Espresso coffee & vanilla ice cream	
<b>Homemade cakes</b>	<b>5</b>
"Ask to staff"	
<b>Vin Santo and Cantucci biscuits</b>	<b>9</b>

[www.cacciaris.co.uk](http://www.cacciaris.co.uk)

A discretionary charge of 12.5% will be added to your bill