

# CACCIARI'S

## Dessert & Pairing

With suggested wine and digestive pairings

<b>Tiramisù with Savoirdi biscuits</b>	<b>7</b>
Port Doña Antonia 10YO Tawny	6
<b>Apple tart &amp; vanilla ice cream</b>	<b>8</b>
Sauternes la fleur d'or	8
<b>Panna Cotta with fruit of the forests</b>	<b>7</b>
Dindarello Maculan	6
<b>Semifreddo agli Amaretti, berries &amp; hot chocolate sauce</b>	<b>8</b>
Vinsanto del Chianti classico	12
<b>Chocolate fondant &amp; gelato</b> (Please allow 15 min.)	<b>9</b>
Sherry Pedro Ximenez	6
<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>
Amaro Montenegro	5
<b>Gluten free chocolate cake</b>	<b>8</b>
Served with vanilla gelato	
<b>Ciambella cake</b>	<b>5</b>
Chocolate and Vanilla	
<b>Affogato</b>	<b>6</b>
Espresso coffee & vanilla ice cream	
<b>Vin Santo &amp; Cantucci</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