

# SARDO

## Dolci

<b>Torta di Mele</b> Homemade apple cake made from bramley apples, served with Amaretto Sauce, topped with artisan gelato	£7.50
<b>Panna cotta</b> Vanilla flavored cream pudding with a sauce of fresh berries	£6.50
<b>Tortino fondente</b> Chocolate fondant served with homemade rosemary gelato	£8.50
<b>Crema Catalana</b> Sardinian style cream brulee	£6.50
<b>Gelati italiani</b> Selection of Italian ice cream	£5.90
<b>Seadas</b> Traditional Sardinian dessert. Puff pastry filled with lemony Pecorino cheese and topped with warm honey	£7.90
<b>Selezione di formaggi misti</b> A selection of Sardinian cheeses served with fruit and flat bread	£9.50

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## Vino da dessert (75ml) (served with Sardinian biscuits)

<b>Moscato Hermes-Isola dei Nuraghi</b> Award winning dessert wine from Sardinia. Sweet, warm with a dominant softness and the aftertaste of bitter honey.	£7.50
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## Spirits / Liquors (50ml)

<b>Mirto</b> Liqueur made from wild myrtle berries & honey	£5.00
<b>Limoncello</b> Lemon flavoured liqueur	£5.00
<b>Filu Ferru</b> Grappa distilled from indigenous Sardinian grapes	£5.00
<b>Grappa di Vermentino</b> Dry full-bodied and delicate bouquet. Vanilla-flavored spirit	£6.00
<b>Grappa di Cannonau</b> Well-structured, fruity, strong with a light taste of spices	£6.00
<b>Acquavite d'uva di Sardegna</b> A very smooth grappa from Sardinia	£8.00
<b>Filu Ferru Barricato Gold</b> A rare grappa made from a blend of Vermentino and Cannonau grapes, matured for 18 months in oak casks	£8.00