

SARDO

Dolci

Torta di Mele £7.50
Homemade apple cake made from bramley apples, served with Amaretto Sauce, topped with artisan Pistachio gelato

Panna cotta £6.50
Vanilla flavored cream pudding with a sauce of fresh berries

Torta al cioccolato e mandorle £7.50
Warm chocolate and almond cake served with vanilla ice cream and strawberry sauce

Semifreddo al Panettone £7.50
Semi-frozen panettone sponge cake topped with artisan Chocolate gelato, served on a chocolate sauce bed

Gelati italiani £5.50
Selection of artisan Italian ice cream

Seadas £7.90
Traditional Sardinian dessert. Puff pastry filled with lemony Pecorino cheese and topped with warm honey

Selezione di formaggi misti £8.00
A selection of Sardinian cheeses

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

Moscato Hermes-Isola dei Nuraghi £7.50
Sweet, warm with a dominant softness and the aftertaste of bitter honey

Vinsanto di Chianti Classico £7.50
Nutt and raisin notes with honey and cream attributes

Passito di Pantelleria £7.50
Aromatic wine with flavors of honey, orange and a hint of sweet white flowers

Tenute Dettori, 100% Cannonau grapes (100ml) £8.00
Almost a vintage port on this occasion. Rich, red strawberries and laurel (Bio)

Spirits / Liquors (50ml)

Mirto £5.00
Liqueur made from wild myrtle berries & honey

Limoncello £5.00
Lemon flavoured liqueur

Filu Ferru £5.00
Grappa distilled from indigenous Sardinian grapes

Grappa di Vermentino £6.00
Dry full-bodied and delicate bouquet. Vanilla-flavored spirit

Grappa di Cannonau £6.00
Well-structured, fruity, strong with a light taste of spices

Acquavite d'uva di Sardegna £8.00
A very smooth grappa from Sardinia

Filu Ferru Barricato Gold £8.00
A rare grappa made from a blend of Vermentino and Cannonau grapes, matured for 18 months in oak casks