

## I Dolci

Homemade gelato + sorbet - up to 3 scoops (v*)	3/5/6.5
Affogato with homemade vanilla or Nutella ice cream(v)	7
Tiramisu (v)	7.5
Strawberry sorbet, millefeuille + homemade ricotta, wild fennel pollen (v*)	8.5
Durgali aged pecorino Sardo, dates, chestnut honey + walnuts (n)	8
Homemade Bargnolino 25ml	3.5
Vin Santo e Cantuccini (v)(n)	7
Pacenzia Zibibbio Sicilian dessert wine 100ml (V*)	7.5

## Il Glossario

**Affogato** Gelato 'drowned' with an espresso shot

**Millefeuille** Puff pastry layered dessert

**Vin Santo** Traditional Tuscan fortified wine, similar to sweet sherry

**Cantuccini** Tuscan almond biscuits twice baked. Firmer than most biscuits and therefore perfect for dipping

**Durgali** Aged Sardinian pecorino with an intense, piquant flavour, honey colour and a granulose texture

**Bargnolino** An Italian version of sloe gin, served chilled as a shot at the end of a meal. Ours is made with dry gin, Lambrusco rosso, Humber woodland sloes and winter spices.

v - vegetarian version available v\* - vegan version available n - contains nuts or seeds

Please inform us of all allergies + dietary requirements. Unfortunately, we cannot guarantee the absence of traces of nuts.

In our continuing efforts to run a more regenerative business, we now source all of our dried pulses + legumes from Hodmedod's, an independent Suffolk business focused on British grown pulses + grains. Our menu is vegetable centric as we push more + more towards cooking homegrown produce through the seasons, using various methods to preserve any excess or overripe fruit + vegetables, + fully committing to use our leftovers in menu options like stews, pestos + gelati.

Service charge is not included. Whatever you leave is divided equally amongst all our staff in addition to their wage.