

## DESSERTS

- all at 10 -

Tiramisu

Creme caramel

Plum cheesecake

Profiteroles, stracciatella ice cream

Millefoglie, creme patissiere, raspberries pb

Apple tart, mascarpone ice cream

Chocolate fondant, caramel ice cream

Ice cream & sorbet

- at 16 -

Italian cheese

**Please let us know if you have any allergies or dietary requirements,  
our dishes are made here and may contain trace ingredients.**

pb - plant based

There is a discretionary 13.5% service charge added to

SCAN TO VIEW  
A MENU WITH  
CALORIES



# CECCONI'S

## - Dessert Wine -

	gls	btl
Dindarello Moscato, Maculan, Veneto 21 (37.5cl)	7.5	43
Sauternes, La Fleur d'Or, France 18 (37.5cl)	10	48
Recioto valpolicella, Tesauro, Veneto 19 (50cl)	11	69
Vin Santo del Chianti, Antinori, Tuscany 17 (50 cl)		80
Tokaji Aszu "5 Puttonyos", Dorgo, Hungary 13 (50cl)	14	85
Recioto Valpolicella Classico, Alighieri, Veneto 14 (50cl)		100

## — Port —

	gls	btl
Grahams LBV 17	7.5	50
Quinta do Porto 10yo Tawny	10	60
Fonseca Vintage Port 77		295

## — Digestif —

	50 ml
Limoncello	9.5
Sambuca Molinari	9.5
Montenegro	10
Averna	10
Grappa Bianca, Nardini	10
Grappa Merlot, Jacopo Poli	11
Grappa Amarone, Allegrini Barriquet	15
Grappa Tignanello, Antinori	16
Grappa Sassicaia, Jacopo Poli Barriquet	22
Vecchia Romagna	11
Armagnac, Baron de Sigognac VSOP	12
Calvados Berneroy VSOP 8yrs	12
Jacopo Poli Arzente 10yrs	19
Remy Martin V.S.O.P	12
Martell 'Cordon Bleu'	28

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Vintage may vary depending on availability

Dessert wine and port served in 75ml