

## DESSERTS

- all at 13 -

Tiramisu

Creme caramel

Blood orange cheesecake

Profiteroles, stracciatella ice cream

Amalfi lemon tart, mascarpone ice cream

Millefoglie, creme patissiere, raspberries pb

Chocolate fondant, caramel ice cream

Ice cream & sorbet

- at 19 -

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 14.5% service charge added to your bill. All of the above prices are inclusive of VAT.

SCAN TO VIEW  
A MENU WITH  
CALORIES



# CECCONI'S

## - Dessert Wine -

	gls	btl
Dindarello Moscato, Maculan, Veneto 22 (37.5cl)	9	45
Sauternes, La Fleur d'Or, France 20 (37.5cl)	11	52
Recioto Valpolicella, Tesauro, Veneto 15 (50cl)	13	72
Vin Santo del Chianti, Antinori, Tuscany 18 (37.5 cl)	18	85
Tokaji Aszu "5 Puttonyos", Dorgo, Hungary 12 (50cl)	16	95
Recioto Valpolicella, 'Casal Ronchi', Veneto 14 (50cl)		115

## — Port —

	gls	btl
Grahams LBV 14	9	50
Quinta do Porto 10yo Tawny	12	66
Fonseca Vintage Port 97		295

## — Digestif —

	50 ml
Limoncello	10.5
Sambuca Molinari	10.5
Montenegro	12
Averna	12
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	13.5
Martell 'Cordon Bleu'	40

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Vintage may vary depending on availability

Dessert wine and port served in 75ml