

# 400 GRADI

## DESSERT

**Pear Tart** Chocolate Frangipane, Wine Poached Pear,  
Gold Leaf & Mascarpone Gelato (V)

**Gianduja (Hazelnut) Mousse** Hazelnut & Chocolate mousse with freeze dry mandarin &  
sugar hazelnuts (GF)

**Tiramisu** Sponge Biscuit, Mascarpone Cream & Coffee (V)

**Lemon Curd** Pistachio Sponge, Brulee, Sable & Fior Di Latte Gelato

**Cannolo Aperto** Open Cannolo, White Chocolate Mousse,  
Orange Jelly & Lemon Sorbet (NF)

**Nutella Calzone** Folded Pizza with Nutella  
served with Zero Gradi Vanilla Gelato

**Cheese Platter** Selection of Cheese served with Condiments

## ZERO GRADI GELATO

Ask our friendly staff for the flavours of the day

1 Scoop

2 Scoop

## COFFEE

Coffee

Tea Selection

Affogato

Affogato with Liquor

## DESSERT WINES

### DESSERT WINE

2018 Borgo Maragliano, Moscato D'asti

2017 De Bortoli Deen Vat 5, Botrytis Semillon

### FORTIFIED WINE

Quinta Do Noval Tawny Port 10YO

NV Campbells Muscat or Topaque

NV G.D. Vajra Barolo Chinato

NV Lustau San Emilio P.X.

# 400 GRADI

## AMARI & DIGESTIF

### GRAPPE

Nonnino - Moscato

Fratelli Brunello Fiori D'Arancio – Moscato

Nonnino Grand Cru – Picolit

Argiolas - Turriga

Castorani Jarno – Montepulciano

### AMARI

Amaro Nonnino

Amaro Montengro

Averna Amaro Siciliano

Ama Cardo Amaro al Carciofino

Vecchio Amaro del Capo

Fernet

### DIGESTIF

Brancamenta

Luxardo – Black Sambuca

Limoncello – Il Convento Sorrento

Limoncello - Luxardo

Sambuca - Luxardo

### OTHER LIQUORS

Amaretto - Galliano

Baileys

Chambord

Chartreuse Green

Cointreau

Drambuie

Frangelico

Galliano Vanilla

Grand Marnier

Ouzo Nr 12

Midori

Southern Comfort

Strega