

# BASIL & GRAPE



DESSERT MENU

## DESSERTS

**Pear and Ricotta  
Tart (N)**  
5.25

**Tiramisù (N)**  
5.25

**Pizza Nutella (N)**  
(serves two people)  
6.5

**Chocolate  
Cake (N)**  
5.25

**Lemon  
Cake**  
5.25

**Strazzanti Cake (N) (GF)**  
Cherry and Almond  
5.25  
(Add 1 scoop of ice cream +1.5)

**Strazzanti Cake (N) (GF)**  
Pistachio and Lemon  
5.25  
(Add 1 scoop of ice cream +1.5)

**Ice Cream**  
Chocolate (N) / Vanilla / Pistachio (N)  
5.25  
(Three scoops)

## SWEET AND DESSERT WINES

		50ml	75ml
<b>Vin Santo</b>	Perfect with any of our desserts, a typical sweet wine from Tuscany		5
<b>Marsala Superiore</b>	A dessert wine similar to sherry, perfect with our tiramisù		4
<b>Chateau Pechon Sauternes</b>	Sweet and full-bodied, very intense notes of dried fig, almond, orange marmalade and apricot – nevertheless extremely fresh!		6
<b>Cockburns Port Ruby</b>	Full-bodied with ripe red-fruit flavours, balanced with a fine structure		3.5

(N) May contain nuts – (GF) Gluten Free

ALLERGY ADVICE: If you suffer from an allergy or intolerance, please let our staff know when placing your order. Everything is prepared with the same equipment and in the same environment as other food