

OBIA

Ristorante | Vinoteca | Bar

DESSERTS

Tiramisu £5.50

Sponge fingers soaked in espresso and amaretto with mascarpone mousse and shaved dark chocolate

Warm Torta Caprese £6.50

With vanilla bean ice-cream (N)

Sicilian Lemon pudding £5.50

Steamed in lemon syrup with mixed berries

Vanilla Panna Cotta £6

Poached rhubarb, almond biscotti

White chocolate cheesecake £6.50

With fresh raspberries and strawberry sauce

Praline Semifreddo £6

Toasted pistachio and caramel sauce (N)

Affogato al caffè'£6

Vanilla ice cream, Bailey's and a double espresso

Tagliere of Italian cheeses £8.50

Oatmeal biscuits, preserved apricots and walnuts

Sorbetti and gelati £5

Please ask your host for flavours

DESSERT WINES and DIGESTIVES

Served in 75 ml glass

Passito di Pantelleria DOC 2015, 15% Carlo Pellegrino; Grape - Moscato £7.50

Dindarello 2015 (Halves) 11% Veneto Maculan £10.50

Recioto della Valpolicella Classico DCOG 2015, 13% Santa Sofia; Grape – Corvinone £7.50

Please inform your server of any known allergies or intolerances (V) denotes suitable for vegetarians