

CECCONI'S

DOLCI

Lemon sorbet, berries, lime zest <i>gf, pb</i>	13
Tiramisu	14
Profiteroles & sea salt caramel gelato	14
Vegan chocolate coppa <i>gf, pb</i>	14

DESSERT WINE

Vin Santo del Chianti Classico, antinori, tuscanry	15
Passito di Pantelleria ben rye, donnafugata, sicily	18

PORT

Tawny Port 10yr, sandeman, portugal	15
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GRAPPA

Grappa di Chardonnay nonino, friuli	16
Grappa di Sagrantino, bocale, umbria	18
Grappa di Sassicaia 2013, tenuta san guido, tuscanry	20

pb plant based | *v* vegetarian | *gf* gluten free

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

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.