



FRANCO'S  
L O N D O N

*Dessert Menu*  
&  
*Sommelier Selected Wines*

## Dessert wines

- Ambrosie 'San Blass', Valle, Friuli, Italy, 2007 **Glass 7.5**  
Aleatico Aldobrandesca Antinori, 2013, Umbria **Glass 13**  
Recioto Classico Della Valpolicella, Allegrini, 2012, Veneto **Glass 10**  
Vin Santo DOC, Barbi, 2011, Tuscany **Glass 12**  
Kabir, Moscato di Pantelleria, Donnafugata, 2016, Sicily **Glass 12**  
Jurancón, Clos Lapeyre, SW France, 2014 **Glass 13**  
Angialis, Isola dei Nuraghi IGT, 2013, Sardinia **Glass 14**  
Muffato della Sala, Antinori, 2011, Umbria **Glass 15**  
Tokaji Aszu 6 Puttonyos, Dobó, Hungary, 2007 **Glass 25**

## Port & Madeira (75ml)

- Taylor's LBV Port, 2011, Duoro, Portugal **Glass 9; Bottle 75**  
Churchill's Vintage Port, 2003, Duoro, Portugal **Glass 16; Bottle 140**  
Colheita, Justino's, 1996, Madeira, Portugal **Glass 14; Bottle 95**  
Fonseca Vintage Port, 1963, Duoro, Portugal **Bottle 400**

## Grappa (50ml)

- Grappa di Bassano, 41% 9.5  
Grappa di Brunello, 44% 15  
Grappa di Tabacco Amarone, 46% 25  
Grappa di Pinot Nero, Pilzer, 43% (non aged) 9.5  
Grappa Ben Rye, Donnafugata, 42% (aged) 15  
Grappa Stravecchia, Tenuta San Leonardo, 45% (aged) 17

## Digestive (50ml)

- Divino 1998 Pojer & Sandri, 45% 15  
Brandy 1991, Villa Zarri, 45% 18  
Remy Martin XO Cognac 40% 35  
Hennessy XO Cognac 40% 35  
Hennessy Paradis Cognac 40% 120  
Glenlivet 18 Years Old Single Malt 43% 16  
Johnny Walker Blue Label 40% 39

## Desserts

- Classic tiramisu 8.75  
*Aleatico Aldobrandesca Antinori, 2013, Umbria Glass 13*
- Sicilian cannolo with Pistachio ice cream 8.75  
*Vin Santo DOC, Barbi, 2011, Tuscany Glass 12*
- Amalfi lemon tart with raspberry sorbet 8.75  
*Kabir, Moscato di Pantelleria, Donnafugata, 2016 Glass 12*
- Yoghurt mousse with mixed berries 8.75  
*Recioto Della Valpolicella, Allegrini, 2012 Glass 10*
- Cold zabaione with strawberries & balsamic 8.75  
*Muffato dela Sala, Antinori, 2011, Umbria Glass 15*
- Selection of Italian cheeses 12  
*Angialis, Isola dei Nuraghi IGT, 2013, Sardinia Glass 14*
- Homemade ice-creams & sorbet 6  
*Ambrosie 'San Blass', Valle, Friuli, Italy, 2007 Glass 7.5*
- Plate of fresh fruit 10
- Affogato 7  
*Vanilla ice cream topped with espresso coffee*
- Petit fours 10

## Hot drinks

*Please inform your waiter should you prefer decaffeinated tea / coffee, semi-skimmed / soya / almond milk / coconut milk*

- Caffè Corretto 5.75  
*An Espresso with a shot of Grappa or Sambuca (10ml)*
- Espresso / double espresso 4.75
- Filter coffee / Americano / cappuccino / caffè latté / flat white 4.75
- Hot chocolate / mocha / chai latté 4.75 / 5.25
- Loose leaf tea – *English breakfast/ Earl grey / Darjeeling*  
*Lapsang Souchong, Rooibos 4.75*
- Infusions – *fresh mint / camomile / ginger / hibiscus*  
*chai / jasmine / green 4.75*

*A 12.5% discretionary service charge is added to your bill for your convenience, 93% of which is distributed to staff through a system they control. The balance is used to cover bank and credit card charges and other associated costs and from which we do not make a profit. All of our staff are paid at least the National & Living Minimum 'Wage before counting any tips or service charges you choose to pay*