



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**
- 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**
- Jurancon, Clos Lapeyre, SW France, 2014 **Glass 13**
- Angialis, Isola dei Nuraghi IGT, 2013, Sardinia **Glass 14**
- Muffato dela Sala, Antinori, 2011, Umbria **Glass 15**
- Tokaji Aszu 6 Puttonyos , Dobogo, 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
Recioto Della Valpolicella, Allegrini, 2012, Veneto Glass 10
- Sicilian cannolo with Pistachio ice cream 8.75
Vin Santo DOC, Barbi, 2011, Tuscany Glass 12
- Chocolate & hazelnut fondant with caramel ice-cream 8.75
Angialis, Isola dei Nuraghi IGT, 2013, Sardinia Glass 14
- Amaretto crème brûlée 8.75
Kabir, Moscato di Pantelleria, Donnafugata, 2016, Sicily Glass 12
- Amalfi lemon tartlet with blackberry sorbet 8.75
Jurancon, Clos Lapeyre, SW France, 2014 Glass 13
- Selection of Italian cheeses 12
Muffato dela Sala, Antinori, 2011, Umbria Glass 15
- 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

- 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