



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 di Puglia, Francesco Candido, Puglia, Italy 2006 **Glass 9**
Recioto Della Valpolicella, Allegrini, Veneto, Italy, 2008 **Glass 10**
Kabir, Moscato di Pantelleria, Donnafugata, Italy, 2012 **Glass 12**
Jurancon, Clos Lapeyre, SW France, 2008 **Glass 13**
VinSanto Del Chianti Classico, Fontodi, Tuscany, Italy, 2004 **Glass 20**
Tokaji Aszu 6 Puttonyos , Dobogo, Hungary, 2007 **Bottle 140 (500ml)**

Port & Madeira (75ml)

- Taylor`s LBV Port, 2009, 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 Nosiola, Pilzer, 43% (non aged) 9.5
Grappa Ben Rye, Donnafugata, 42% (aged) 15
Grappa Stravecchia, Tenuta San Leonardo, 45% (aged) 17
Grappa di Sassicaia, 43% (aged) 25

Digestive (50ml)

- Divino 1995 Pojer & Sandri, 45% 15
Brandy 1988, Villa Zarri, 45% 18
Remy Martin XO Cognac 40% 35
Hennessey XO Cognac 40% 35
Hennessey Paradis Cognac 40% 120
Glenlivet 18 Years Old Single Malt 43% 16
Johnny Walker Blue Label 40% 39
Macallan 18 Years Old Single Malt 43% 19

Desserts

Classic tiramisu 8.5

Recioto Della Valpolicella, Allegrini, 2008 Glass 10

Sicilian cannolo with pistachio ice cream 8.5

Jurancon, Clos Lapeyre, 2008 Glass 13

Amalfi lemon tart with raspberry sorbet 8.5

Aleatico di Puglia, Candido Glass 9

Custard filled profiteroles with hot chocolate sauce 8.5

Kabir, Moscato di Pantelleria, Donnafugata, 2012 Glass 12

Orange & almond cake with zabaione ice cream 8.5

Ambrosie 'San Blass', Valle, Friuli, Italy, 2007 Glass 7.5

Selection of Italian cheeses 12

VinSanto Del Chianti Classico, Fontodi 2004 Glass 20

Homemade ice-creams & sorbet 6

Ambrosie (Verduzzo & Friulano), Valle, 2007 Glass 7.5

Plate of fresh fruit 10

Affogato 6

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 5.5

An Espresso with a shot of Grappa or Sambuca (10ml)

Espresso 4

Filter coffee / Americano / double espresso / cappuccino
caffè latté / flat white 4.5

Hot chocolate / chai latté 4.5

Loose leaf tea – *English breakfast/ Earl grey / Darjeeling
Lapsang Souchong 4.5*

Infusions - *fresh mint / camomile / ginger / hibiscus*

chai / jasmine / green 4.5

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