



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, 2006, Puglia **Glass 9**
- Recioto Classico Della Valpolicella, Allegrini, 2009, Veneto **Glass 10**
- Vin Santo DOC, Barbi, 2010, Tuscany **Glass 12**
- Kabir, Moscato di Pantelleria, Donnafugata, 2012, Sicily **Glass 12**
- Jurancon, Clos Lapeyre, SW France, 2008 **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 **Bottle 140**
- Passito di Pantelleria, Ben Rye, Donnafugata, 2014, Sicily **Bottle 150**

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 8.5

Aleatico di Puglia, Francesco Candido, 2006, Puglia Glass 9

Sicilian cannolo with pistachio ice cream 8.5

Vin Santo DOC, Barbi, 2010, Tuscany Glass 12

Amalfi lemon tart with raspberry sorbet 8.5

Kabir, Moscato di Pantelleria, Donnafugata, 2012 Glass 12

Chocolate fondant with 'fior di latte' ice-cream 8.5

Recioto Della Valpolicella, Allegrini, 2008 Glass 10

Ricotta & pear cheesecake with chocolate ice-cream 8.5

Angialis, Isola dei Nuraghi IGT, 2013, Sardinia Glass 14

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 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 / coconut milk

Caffè Corretto 5.5

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

Espresso / double espresso 4.5

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

Hot chocolate / mocha / chai latté 4.5 / 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