



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**  
    Jurancón, Clos Lapeyre, SW France, 2008 **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 **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*