



DESSERT & AFTER DINNER MENU

CUCINA
di
Vincenzo

Dolci

Tiramisu	7
Savoiardi biscuits, mascarpone cream cheese, espresso coffee, Amaretto liqueur	
Chocolate Torta (GF)	8.5
Warm, rich and gooey with vanilla ice cream	
Gabriella's Bakewell Slice (n)	8.5
Deli lockdown favourite with vanilla ice cream... say no more for those in the know!	
Affogato al Caffè (GF)	8
Vanilla ice cream, espresso coffee, Amaretto liqueur	
Assorted ice cream	6
Cannoli Siciliani (n)	4.5
Shells of fried pastry, filled with a creamy sweet ricotta cheese, dipped in pistachio nuts	
Aragostine Pastries (n)	1.75
Why not have one of these with your coffee, (ask your server for today's filling)	

Bevande Calde

Espresso	2
Espresso Doppio	3
Espresso Macchiato	2
Espresso Doppio Macchiato	3
Americano	3
Flat White	3.5
Latte Macchiato	3
Cappuccino	3.5
Decaffeinated	3
Caffè Corretto (Espresso shot with dash of Brandy, Grappa or Sambuca)	4
Liqueur Coffee (Choose your favourite tipple)	6.5
English Tea	2.5
Fresh Mint Tea	2.5

After Dinner

Liquori

Amaretto Saliza - Italy	3.75
Strega - Italy	3.75
Kahlua - Mexico	3.75
Cointreau - France	3.75
Chambord - France	3.75
Drambuie - Scotland	3.75
Bicerin (Gianduja Chocolate) - Italy (GF) (DF)	3.75
Baileys - Ireland	3.75
Frangelico - (Hazelnut) - Italy	3.75

Digestivi

Amaro Averna - Sicily, Italy	3.5
Amaro Del Capo - Calabria, Italy	3.5
Amaro Montenegro - Bologna, Italy	3.5
Fernet Branca - Lombardy, Italy	3.8
Taylors Port	3.5
Limoncello - Campania, Italy	3.5
Sambuca - Lazio, Italy	3.5
Cazcabel - Mexico	4.5

Dessert Wine

Moscato D'Asti DOCG '101' - Ca' Del Baio

Btl 27

(Piedmont) (100% Moscato)

Wonderful sweet wine to be enjoyed as an aperitivo or with dessert.

Brilliant straw yellow, animated by fine, persistent bubbles. Intense and aromatic with fruity notes reminiscent of apricots and linden blossom. Sweet, gentle, good acidity with a fresh and persistent aftertaste.

Lina - Verdicchio dei Castelli di Jesi Passito DOC - Stefano Antonucci

(Marche) (100% Verdicchio)

Glass 50ml 6.5 Btl 58

This stunning Passito is dedicated to Stefanos mother Lina. Overripened Verdicchio grapes are pressed and fermented in steel before spending time being refined and finished in wood casks. Scents of tropical fruit and spices on the nose with a rich, deep, sweet and rounded alcoholic viscosity.

Muffato Della Sala - Castello Della Sala

Glass 50ml 8 Btl 70

(Umbria) (Sauvignon Blanc, Grechetto, Traminer, Semillon, Riesling)

Niccolò Antinori bought the fourteenth-century Castello della Sala in 1940, to provide a source of white wines to match the excellence of his Tuscan reds. Light whole-bunch pressing of the grapes are followed by fermentation for eighteen days at 17C.

The wine is then transferred to French oak barrels where it is aged for six months before blending and bottling. Rich and complex aromas are followed on the palate by ripe citrus fruits with hints of honeysuckle and spice.

Grappa

Tre soli Tre 2009 - Berta

12

43% - (Piedmont)

This grappa made from the Nebbiolo grape is aged on wood and is overwhelming with great personality. Splendid concert of sensations in which the mature fruit (blackcurrant, apricot, marasca cherries), cocoa and the vanilla stand out.

Oltre Il Vallo (Beyond the Wall) - Berta

8

43% - (Piedmont)

A fine grappa, aged in casks of single malt Scotch whisky, from the ancient and finest Scottish distilleries of Lagavulin, Caol Ila and Mortlach.

Amarosa di Dicembre - Jacopo Poli

8

40% - (Veneto) (100% Vespaiolo)

A young grappa, very smooth with its aroma of sweet raisins, prunes, apricots and dried figs.

Barili di Sassicaia - Jacopo Poli

11

40% - (Veneto) (Grape must of Tenuta San Guido, Bolgheri, Tuscany)

Majestic like the famous avenues of cypresses of Bolgheri in Tuscany.

Aged in oak barrels where the world-famous wine Sassicaia was refined.

Its aroma recalls a basket of toasted hazelnuts, peanuts and dark chocolate.

Turriga - Argiolas

8

42% - (Sardinia) (Cannonau, Carignano, Bovale Sardo, Malvasia Nera)

Distilled from the grape must of the mighty cult wine Turriga, featured in our cellar selection. Very light flowery nose, aromatic, soft and persistent on the palate. The lack of aging in wood, allows the grapes to shine.



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