

AFTER DINNER

DOLCI

DESSERTS

MELA CAMELLIZATA AL WHISKY E MISO £12

Caramelised apple with whisky and miso, almond sponge, cacao nib and buttermilk sorbet

TORTA DI GEORGIA £12

Layer cake of Manjari dark chocolate and salted butter caramel.

SFERA AL CIOCCOLATO BIANCO £10

White chocolate sphere, filled with pistachio mousse, apricot gel and gingerbread.

CHEESECAKE AL MANGO £12

Baked mango and passionfruit cheesecake, passionfruit curd and crispy meringue pieces.

MILLEFOGLIE AL RIBES NERO £10

Layers of crisp puff pastry, blackcurrant mousse, clotted cream, blackcurrants and mint.

PROFITEROLES £9

Crisp choux pastry buns, white chocolate mascarpone and hot chocolate sauce.

TIRAMISU £12

Sardinian egg savoiardone, marsala wine zabaglione, mascarpone, vanilla & intense coffee reduction, dusted with Valrhona cocoa.

Some of our dishes may contain nuts. Please speak to a member of staff before placing your order if you have any allergies or intolerances or dietary requirements. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to all bills. Payment by cheque is not accepted.

DOLCI

GELATO £7

Assorted luxury ice creams and sorbets with a wafer biscuit. Please ask a member of staff for the selections available.

To accompany, we also suggest a pairing from our extensive range of dessert wines, liqueurs or spirits to enhance the flavour of your selection.

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FORMAGGI

CHEESE

Four for £13, all for £20

All served with seasonal homemade chutneys, quince paste, various artisan crackers and fresh grapes.

BLU 61 Piedmont

Drunken soft blue cheese, aged in Raboso passito Veneto IGT wine and cranberries. Intense but elegant taste profile.

PECORINO SARDO Sardinia

Mature ewe's milk cheese from Sardinia, strong and piquant, with a nutty finish.

TUMA DLA PAJA Piedmont

A mix of cow's milk and ewe's milk cheese, mould ripened. Soft and creamy with a hazelnut finish.

DURRUS Ireland

A smooth, soft washed-rind cheese with flavours that are milky and buttery but pleasantly sour.

CASATICA DI BUFALA Lombardy

Buffalo milk cheese. Mild soft-ripened cheese aged 3 – 5 weeks. This cheese is creamy with a supple richness.

CUSIE Piedmont

Mixed goat and cow's milk cheese. A hard cheese aged for 4 months on wood boards in Piedmont.

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CAFFETERIA

COFFEES & HOT CHOCOLATE

All our coffees are made with freshly ground Illy Arabica Beans.

A variety of milks and milk alternatives are available. Please ask your server.

COFFEE

Americano	£4
Caffe Latte	£5
Cappucino	£5
Espresso	£3
Large Espresso	£4

HOT CHOCOLATE

Deluxe Hot Chocolate Choc-O-Lait	£6
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LIQUEUR COFFEES

Baileys Coffee	£10
Tia Maria Coffee	£10
French Coffee Hennessy VS or Cointreau	£10
Irish Coffee Roe & Co	£10
Italian Coffee Galliano, Amaretto or Sambuca	£10

CAFFETERIA

TEA FORTE® PYRAMID TEAS & INFUSIONS

ENGLISH BREAKFAST £3

Robust and entrancing, enjoy with a splash of milk. Organic.

DECAF ENGLISH BREAKFAST £3

A robust breakfast tea, caffeine free.

EARL GREY £4

Aromatic and rich organic Indian tea.

ESTATE DARJEELING £4

From the Himalayan foothills.

LEMON VERVAIN £4

Fragrantly fresh citrus with the sweetness of wildflower honey.

GINGER LEMONGRASS £4

A sweet, citrusy blend of spring lemongrass. Balanced with a soft ginger note. Organic.

CITRUS MINT £4

Organic herbal tea, caffeine free.

JASMINE GREEN £4

Rare, intoxicatingly fragrant jasmine scented organic green tea.

CHAMOMILE CITRON £4

Organic herbal tea, caffeine free.

CAFFETERIA

TEA FORTE® PYRAMID TEAS & INFUSIONS

MOROCCAN MINT

£4

Chinese gunpowder green tea blended with peppermint leaves.

SENCHA

£4

One of Japan's finest. Low in caffeine.

DIGESTIVI

DESSERT WINES

Moscato D'asti DOCG Prunotto, 5%	75CL £40 125ML £7
Passito Sanct Valentin Comtess' DOC St. Michael-Eppan, 13.5%	37.5CL £75 50ML £11
Muffato Della Sala IGT Castello Della Sala Antinori, 12%	50CL £85 125ML £22 50ML £9
Sangue Di Giuda DOC Ca' Montebello, 7 %	75CL £35 125ML £7
Angelorum Recioto Della Valpolicella Classico DOCG Masi, 14%	37.5CL £55 125ML £20 50ML £8
Vinsanto Del Chianti Classico DOC Antinori, 17%	37.5CL £70 125ML £25 50ML £10

This selection has been taken from our extensive bar menu. Please ask your server for the bar or cocktail menus if you wish to look at the other choices available for your after dinner drinks.

DIGESTIVI

GRAPPA

Grappa Jacopo Poli £15
Di Sassicaia - 40%

Grappa Morbida Barrique - 41% £5

Grappa Marzadro Le £6
Diciotto Lune - 41%

Grappa Stravecchia Tenuta £10
San Leonardo - 45%

Grappa Tignanello Marchesi £7
Antinori - 42%

Grappa Tremontis - 42% £5

DIGESTIF

Henry De Querville £6
Calvados - 40%

Vecchia Romagna - 38% £5

PORT & SHERRY

Cockburns Fine Ruby - 19% £5

Gonzalez Byass Tio Pepe £5
Palamino Fino Sherry - 15%

Harvey's Bristol Cream - 7.5% £5

Taylor's Late Bottled £6
Vintage 2004 - 20%

DIGESTIVI

LIQUEURS

Benedictine D.O.M - 40%	£5
Cointreau - 40%	£6
Cointreau Blood Orange - 40%	£5
Drambuie - 40%	£5
Grand Marnier - 40%	£6

COGNAC

Hennessy V.S - 40%	£5
Hennessy X.O - 40%	£18
Hennessy Paradis - 40%	£100
Hennessy Richard - 40%	£125
L'essence De Courvoisier - 42%	£100
Martell Cordon Bleu - 40%	£15
Rémy Martin 1738 - 40%	£7
Rémy Martin X.O. Excellence - 40%	£16
Rémy Martin Louis XIII - 40%	£150
	10ML £60
	20ML £120
	40ML £240

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