

## DESSERT

- ◇ **CIOCCOLATA**  
Hot dark Chocolate eruption, Strawberry coulis, **18**  
Red Berries, Vanilla Ice-Cream  
*(Please allow 15mins for preparation)*
- ◇ **TIRAMISU ‘SENSO’** **14**  
Tiramisù ‘Senso’
- ◇ **SEMIFREDDO AL PISTACCHIO E MACADAMIA**  
Italian Pistachio & Macadamia Semifreddo, **14**  
Rhubarb compote
- ◇ **TORTA AL LIMONE E MERINGA**  
Lemon Tartlet, Red Berries, Italian Meringue **16**
- ◇ **PANNA COTTA**  
Vanilla Panna Cotta, salted Caramel, **14**  
Mango & Coconut Cube, Mango Sorbet
- ◇ **MACARON**  
Big Macaroon, Piedmont Praline Cream, **16**  
Comfit Chestnut, Passion Fruit Sorbet
- ◇ **FRESH FRUITS**  
Seasonal Mosaic, Lemon Sherbet **14**

## **GELATI E SORBETTI**

### **◇ HOMEMADE ICE-CREAM/ SHERBET SELECTION (PER SCOOP)**

Chocolate, Vanilla, Pistachio, Coffee,  
Lemon, Raspberry, Passion Fruit

**6**

## **VINSANTO E CANTUCCI**

Vin Santo is a traditional Italian Dessert Wine made from grape varieties such as Trebbiano and Malvasia from Tuscany. Usually accompanied by Cantucci; an almond biscuit traditionally made in Prato with Sicilian origins. It is best enjoyed by dipping it in a glass of Vin Santo to soften it's hard consistency.

### **◇ Cantucci Biscuit served with a glass of Vin Santo, Serelle, Ruffino, 2012**

**20**

# FORMAGGI

## ARTISAN CHEESE SELECTION

Select from our Artisanal Italian Cheeses, served with Honey, Organic Crackers and Fruit Bread. Choose from our selections below or feel free to ask our friendly staff for other weekly cheeses available.

### **Brunet**

Piedmont- goat milk cheese, aged for 3 months is a soft cheese with sweet and slightly savoury aromas of damp straw and seeded loaves.

### **Fontina**

Veneto- cow milk, aged for 1 year is a semi-soft and buttery cheese which melts in the mouth with strong aromas of aromatic herbs.

### **Gorgonzola Dolce D.O.P**

Piedmont- cow milk, aged for 4 months is a creamy soft cheese with a delicate sweetness.

### **Pecorino Foglie di Noci**

Tuscany- sheep milk, aged for 6 months is a hard cheese with slight notes earthy black walnut.

### **Taleggio Della Valsassina D.O.P**

Lombardia- original Taleggio cheese, cow milk, aged for 5 months is a soft cheese with a sharp and aromatic flavour.

◇	<b>Selection of 3 Cheeses (30g each)</b>	<b>22</b>
◇	<b>Selection of 5 Cheeses (30g each)</b>	<b>32</b>

# COFFEE

## SENSO'S GOURMET COFFEE SELECTION

All our coffee are brewed with 100% Arabica beans.

<b>ESPRESSO</b>	<b>5.5</b>
<b>DOPPIO ESPRESSO</b>	<b>7</b>
<b>CAFFÉ MACCHIATO</b>	<b>7</b>
<b>MACCHIATONE</b>	<b>7</b>
<b>CAPPUCCINO</b>	<b>7</b>
<b>CAFFÉ LATTE</b>	<b>7</b>
<b>CAFFÉ CORRETTO</b>	<b>10</b>
with a splash of Grappa or Italian Liquor	
<b>CAFFÉ AFFOGATO</b>	<b>10</b>
with a scoop of Vanilla Ice Cream	

# TEA

## SENSO'S GOURMET TEA SELECTION

◇ **SENSO BERRIES OF THE FOREST** **8**

An exotic mixture of Apple Pieces, Hibiscus Petals, Elder Berries, Raspberry Pieces, Blackberries and many other fruit pieces that will refresh you any time of the day.

*Serving tips: best served cold.*

**SENSO GINGER LEMON MIX** **7.5**

◇ Presenting an aged old remedy used for the common cold and flu. A carefully blended mix of Ginger pieces, Lemon balm and Spearmint.

*Serving tips: best served warm. Up to three brews with each brew of 3- 4 minutes*