

FIUME

BY

SARTORIA

DOLCI

Marsala Tiramisú (v) <i>487Kcal</i>	7.50
Torta al Cioccolato (vg) Vegan chocolate cake, blood orange sorbet <i>686Kcal</i>	8.00
Babà al Limoncello (v) With vanilla mascarpone cream <i>437Kcal</i>	8.50
Torta di Pane (v) Lemon bread cake & lemon sorbet <i>419Kcal</i>	8.50
Sorbetto (vg) e Gelato (v) - Blood Orange (<i>240Kcal</i>), Strawberry (<i>84Kcal</i>) or Lemon (<i>57Kcal</i>) - Vanilla (<i>117Kcal</i>), Chocolate (<i>328Kcal</i>) or Pistachio (<i>146Kcal</i>)	3.00 per scoop
Zabaione al Marsala con Gelato al Pistacchio SARTORIA CLASSIC For Two (<i>641Kcal</i>)	19.00
Amaretto Panettone (v) Panettone, Mascarpone Amaretto Cream, Amaretto Biscuit (<i>722Kcal</i>)	15.00
Panettone (v) Panettone, Pistachio Cream, Pistachio Crumble (<i>625Kcal</i>)	15.00

DESSERT WINE

Graham 10 yr (75ml) Porto	13.00
Tokaji Aszú (75ml) Hungary	14.00

GRAPPE 50ml

Grappa Di Moscato Bepi Tosolini, Veneto	10.00
Grappa Di Amarone Allegrini, Veneto	11.50

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies (H) made with Halal meat / (VG) suitable for vegan requirements / (V) suitable for vegetarian requirements, (U) unpasteurised cheese. Fiume is

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From bold antipasti to fresh, homemade pasta that defines Italian dining, Fiume's menu features cherished recipes from our sister restaurant, Sartoria, on Savile Row