

DOLCI - \$14.00

Tiramisu

Traditional tiramisu with biscuits soaked in coffee, coated with mascarpone topped with layers of shaved 70% cocoa

Coppa Degl' Innamorati

Home made vanilla, strawberry, chocolate and hazelnut gelato
for two people to share - 18

Cuore Di Cioccolato Nero

Dark chocolate pudding with a soft centre and hazelnut gelato

Panna Cotta

Panna cotta with vanilla and wild berries

Semifreddo Alla Nutella

Semifreddo with nutella served with a drizzle of chocolate

Crepe Souzette

Crepe Souzette prepared at the table with brandy, grand marnier, and triple sec served with a scoop of vanilla gelato 20.

Zuppetta di Fragole al Grand Marnier

Fresh strawberries marinated in grand marnier syrup, served with a scoop of vanilla gelato 18

Sorbetto Fatto in Casa

Home made sorbetto prepared at the table with strawberries and mint

Affogato Tradizionale

Vanilla gelato served with espresso coffee and frangelico or amaretto liqueur 18

FORMAGGI MISTI -

Mixed cheese platter of Pecorino, Taleggio, Grana Padana and Gorgonzola 25.00
Gorgonzola 22.00
Grana Padano 22.00
Taleggio 22.00
Pecorino Sardo 22.00

DESSERT WINES

By the glass

Morelli Moscato D`Asti \$16.00
Mignonetto Prosecco 200 mil \$20.00
Spago Prosecco Veneto \$12.00
Crawford River Nektar 2006 \$15.00
Castellani Vino Dei santi Toscana 2003 500 mil \$15.00
Petersons Botrytis Semillon Sauterne 375 mil \$17.00

By the bottle

Morelli Moscato D`Asti 750 mil \$61.00
Castellani vino Dei santi Toscana 2003 500 mil \$67.00
Crawford River Nektar Condha 2006 1/2 \$75.00
3 Bridges Golden Mist Botrytis Riverina, 2009 375 mil \$64.00
Petersons Botrytis Semillon Sauterne 375 mil \$66.00

LIQUEURS, PORTS & SPIRITS, GRAPPE

Jarno Trulli Grappa 2007 (Formula one driver) \$18.00
Jarno Trulli Grappa in barique vintage 2007 (Formula one driver) \$20.00
Remy XO \$25.00
Remy VSOP \$16.00
Hennessy XO \$25.00
Hennessy VSOP \$16.00
Martell Cordon \$20.00
Bisquit \$18.50
Sempe Vieil Armagnac \$20.00
Courvoisier VSOP \$16.50
Dow`s 10 years Old Port \$22.00
Penfolds Grandfather Port \$22.00
Seppelt Parra Liqueur Tawny \$10.00
Galway Pipe Port \$18.00
Lindemans Macquarie Port \$12.50
Baileys Liqueur Muscat \$12.00
Fernet Branca Cynar \$12.50
Averna Limoncello \$12.50
Coffee or Tea - Served with home made biscotti \$5.50
Caffe Corretto - Espresso coffee with a dash of grappa \$12.00
Caffe al liquore coffee with one of the following: \$12.00
Frangelico, Galliano, Brandy, Kahlua