

DOLCI / DESSERT

OUR DESSERTS ARE MADE IN HOUSE USING
THE BEST LOCAL INGREDIENTS

chocolate and caramel tiramisu \$14

chef's signature version of an Italian classic

rosada veneta custard \$12

nectarines, lemon curd, candied hazelnuts

nutella pizza \$14

dark chocolate, fresh berries, whipped jersey cream

affogato (gf) \$12

vanilla gelato, dark chocolate, hot espresso
add Frangelico or Amaretto \$5

gelati (gf) \$5 per scoop

vanilla / chocolate / salted caramel

sorbetti (gf) (df) \$5 per scoop

lemon / orange & campari / mango

DESSERT	FORTIFIED 60ML
2019 Bera Moscato di Asti \$9/50 Piedmont, Italy	NV Castellani \$9/40 Vin Santo IGT 'Solo Arte' Toscana, Italy
2019 Piero Gatti \$45 Bracchetto 375ml Piedmont, Italy	Barolo Chinato \$19 Piedmont, Italy
	Anghelu Ruju DOC \$20 (Fortified Cannonau) Sardinia, Italy

gf – gluten free df – dairy free

Please let one of our team members know if you have any special dietary requirements, food allergies or food intolerances. Whilst all care is taken in the preparation of all food, traces may still be found due to accidental cross contamination

AMEX, Diners & Union Pay cards attract a 2% surcharge. No separate accounts.
Sundays and public holidays attract a 15% surcharge.



