

# 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

**tortina al limone** \$16

Amalfi lemon curd, whipped lemon crema, fresh berries, lime meringue

**cannoli di ricotta** 2pc/\$14

whipped ricotta, in house candied citrus, strawberry coulis

**affogato (gf)** \$12

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

**gelati (gf)** \$5 per scoop

vanilla / chocolate / salted caramel / Italian hazelnut

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

lemon / orange & campari / mango

DESSERT	FORTIFIED
<b>2019 Bera Moscato di Asti</b> \$9/50 Piedmont, Italy	<b>NV Castellani</b> \$9/40 6 O M L <b>Vin Santo IGT 'Solo Arte'</b> Toscana, Italy
<b>Visner Vino E Visciole, Sweet Wine</b> \$12 Marche, Italy	<b>Barolo Chinato</b> \$19 Piedmont, Italy
<b>2019 Piero Gatti</b> \$45 <b>Bracchetto 375ml</b> Piedmont, Italy	<b>Anghelu Ruju DOC</b> \$20 <b>(Fortified Cannonau)</b> Sardinia, Italy
<b>2018 Vino E Visciole</b> \$12 Marche, 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.

