



DESSERTS

PANNACOTTA - \$ 14

Classic Vanilla Pannacotta served with apple compote and candied nuts (GF)

TIRAMISÙ - \$ 14

Our take on classic tiramisù (V)

AFFOGATO - \$ 14

Vanilla gelato with espresso and Hazelnut liquor (GF - VEO)

FORMAGGIO DEL GIORNO - \$ 22

Italian cheese paired with condiments

PERE E CIOCCOLATO - 14\$

Warm chocolate and pears brownie served with vanilla gelato

DESSERT WINE

DOLINOVA MOSCATO	\$ 11	\$ 65
VISNER DI PERGOLA MONTEPULCIANO E VISCIOLE	\$ 12	\$ 82
PEDRO XIMENEZ EL CANDADO SHERRY	\$ 12	
TAWNY HILL RIVER CLARE	\$14	
TIM ADAMS BOTRYTIS 375ML		\$ 59
CASA D`AMBRA PASSITO GOCCE 500ML		\$ 92
WENDOUREE MUSCAT OF ALEXANDRIA 375 ML		\$ 79

COFFEE & TEA

CAFFÈ CORRETTO <i>YOUR CHOICE OF SAMBUCCA, STREGA, GRAPPA OR NOISETTO</i>	\$ 9	
ESPRESSO, LONG BLACK	\$ 4,5	
PICCOLO, MACCHIATO	\$ 4.50	
CAPPUCCINO, FLAT WHITE, LATTE, HOT CHOCOLATE	\$ 5.50	\$ 6.50
SELECTION OF PUKKA TEA <i>AFTER DINNER, ENGLISH BREAKFAST, EARL GREY, THREE MINT, PEPPERMINT & LICORICE, MATCHA GREEN, LEMON WITH GINGER & HONEY, CHAMOMILE</i>	\$ 4,5	
OTHER MILK	\$ 0.50	