



DESSERTS

TIRAMISÙ

Our take on classic tiramisù

\$ 14

CANNOLO SICILIANO

Crispy shell filled with sweet ricotta and chocolate chips

\$ 12

AFFOGATO

Vanilla gelato with espresso and Walcher Noisetto (GF)

\$ 14

PISTACCHIO SEMIFREDDO

House-made pistachio semifreddo served with dark chocolate and crunchy nuts (GF)

\$ 16

PASSIONE DI THEO

Tropical passionfruit mousse served with house-made chocolate brigadeiro (GF)

\$ 14

SORBETTO DI AÇAÍ

Açaí sorbet with crumbly nuts (VE - GF)

\$ 16

FORMAGGIO DEL GIORNO

Italian cheese paired with condiments

\$ 22

DESSERT WINE

DOLINOVA MOSCATO	\$ 11	\$ 65
VISNER DI PERGOLA MONTEPULCIANO E VISCIOLE 750 ML	\$ 12	\$ 82
PEDRO XIMENEZ EL CANDADO SHERRY	\$ 12	
TIM ADAMS BOTRYTIS 375ML		\$ 59
CASA D`AMBRA PASSITO GOCCE 500ML		\$ 92
WENDOUREE MUSCAT OF ALEXANDRIA 375 ML		\$ 79
MURI GRIES ALTO ADIGE MOSCATO ROSA ABTEI MURI DOC 375 ML		\$ 130

COFFEE & TEA

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