



DESSERTS

ITALIAN PUDDING

Homemade Fruit Italian Brioche Butter
Pudding infused with COCCHI Vermouth and
cinnamon, accompanied by vanilla gelato **\$ 14**

TIRAMISÙ

Our take on classic tiramisù **\$ 14**

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**

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

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	