

# I DOLCI

## MERINGA 18

Snow egg meringue, local berries, raspberry gel,  
whipped mascarpone cream

## TIRAMISU PANNACOTTA 18

Espresso pannacotta, espresso caramel,  
chocolate pashmak, zabaglione foam, savoiardi

## RABARBARO 18

Poached rhubarb, rhubarb compote, oats crumble,  
white chocolate, ruby chocolate, vanilla gelato

## SEMIFREDDO 18

Hazelnut semifreddo, candid hazelnut,  
dark chocolate, chocolate mousse, nougat

## PAVLOVA 18

Baked meringue, passionfruit, passionfruit curd,  
passionfruit sorbet, vanilla mascarpone foam

## AFFOGATO 18

Hazelnut gelato, hazelnuts, espresso, Frangelico

## I NOSTRI GELATI E SORBETTI 16

Freshly made in house, gelati and sorbet, choice of 3

Gelati – chocolate, vanilla, hazelnut  
Sorbet – lemon, raspberry, passionfruit

# I FORMAGGI 50GR

MONNA LISA PECORINO AL TARTUFO Toscana 16

Pasteurised sheep's milk from the gentle Tuscan hills, hard.

A buttery-nutty flavour enhanced with the perfect flavour of aromatic black truffles

PLIN AI 3 LATTE Piemonte 16

Semi-soft cow's, goat, sheep milk.

Plin means a "pinch" in Piemontese. Patiently filled in moulds, this cheese "mouthfuls" have 3 milks on a sweet, intense flavour. At the right moment, the cheesemakers pinch the cheese lightly to check if the surface gently detaches from the rest of the curd

OCELLI TESTUN AL BAROLO Piemonte 16

Ancient Italian mountain cheese made from a mix of sheep's and goat's milk, hard

Full flavoured that is bitey, creamy, sweet, winey, buttery and sharp all at once (testun loosely translates to 'hard-headed', referring to the texture of the cheese).

TALEGGIO Lombardia 16

Semi-soft, washed-rind cow's milk.

Taleggio has a deceptively pungent and tangy aroma.

The cheese melts smoothly and easily and has been commonly referred to as salty, fruity, mellow, creamy and even stinky.

PECORINO SOTTOCENERE Toscana 16

Semi-soft sheep milk.

This cheese is made with highly selected sheep's milk pasteurized at optimum temperature. Cheese wheels are first matured in a cold room at 6° - 8°C. Later, during the final stage of maturation they are treated with ash and kept in a cold room at 8°C for about 30 days. It is a white cheese with a smooth texture, delicate mouthfeel and sweet flavour of sheep's milk with an aftertaste of fresh milk.

CHEESE PLATTER SELECTION OF 3 39

CHEESE PLATTER SELECTION OF 5 49

# VINI DOLCI

15	Alasia Moscato d'Asti Piemonte IT	125ml Glass 12 750 ml Bottle 48
17	Cullen Late Harvest Chenin Blanc Margaret River WA	75ml Glass 14 375 ml Bottle 56
14	De Bortoli 'Noble One' Botrytis Semillon Riverina NSW	75ml Glass 17 375 ml Bottle 69
15	Carlo Pellegrino Passito di Pantelleria DOC Sicilia IT	75ml Glass 16 500 ml Bottle 87
13	Cantina Zaccagnini 'Plaisir Passito Rosso' Abruzzo IT	75ml Glass 22 500 ml Bottle 120
10	Sorelle Palazzi Vin Santo & Locale biscotti Toscana IT	75ml Glass 18 750ml Bottle 140
NV	Marchesi di Barolo Barolo Chinato Piemonte IT	75ml Glass 30 500ml Bottle 150
15	La Stoppa Malvasia Frizzante Emilia Romagna IT	750ml Bottle 60
10	Cerruti 'Sol' Moscato Passito Piemonte IT	375ml Bottle 135
NV	COS 'Aestas Siciliae No.5' Sicilia IT	375ml Bottle 105

## VINO LIQUOROSO 60ML

Galway Pipe 12-year-old Tawny Port South Australia	8
Seppeltsfield 'Para Grand' Tawny Port Barossa SA	11
Fonseca 10-year-old Tawny Port Porto Portugal	18
Penfolds 'Grandfather' Tawny Port South Australia	18
Graham's 2003 Vintage Port Porto Portugal	34
Penfolds 'Great Grandfather' Rare Tawny Port South Australia	34
Campbells 'Classic' Muscat Rutherglen VIC	14
Sanchez Romate 'Cardenal Cisneros' Pedro Ximénez Jerez Spain	16

## LE GRAPPE 45ML

J.Hofstätter 'Barthenau' Grappa Di Pinot Noir Alto-Adige	14
Marolo Grappa di Barolo 15 Anni Piedmont	22
Tedeschi Grappa di Amarone Veneto	21
Jacopo Poli 'Grappa di Sassicaia' Veneto	24
Antinori Grappa Tignanello Tuscany	21
Nonino 'Il Moscato di Nonino' Grappa Friuli	20
Eligo dell'Ornellaia 'Grappa Riserva' Tuscany	20

# COGNAC|CALVADOS|BRANDY 30ML

Hennessy VSOP Cognac	16
Hennessy XO Cognac	28
Hennessy Paradis Cognac	69
Courvoisier VSOP Cognac	13
Remy Martin XO Cognac	18
Janneau XO Armagnac	24
Roger Groult 3 ans Calvados	18
St. Remy VSOP Brandy	10
Metaxa 5 Stars Brandy Greece	10

# DIGESTIVI 45ML

Amaro Montenegro Italy	13
Amaro Lucano Italy	13
Amaro Averna Italy	13
Amaro Nonino Italy	13
Fernet Branca Italy	13
Branca Menta Italy	13
Amaro Braulio Italy	13
Cynar Italy	13

# COFFEE

Espresso 4.00

Ristretto 4.00

Macchiato 4.50

Latte 4.50

Cappuccino 4.50

Doppio 5.00

Flat white 4.50

Chai Latte 5.00

# 'TEA DROP' TEA 5.00

English Breakfast

Earl Grey

Peppermint

Honeydew Green

Lemongrass & Ginger

"Cleopatra's Champagne" Chamomile

Fruits of Eden

Malabar Chai