

I DOLCI

CROSTATA 18

Date and almond frangipani tart,
peanut butter and chocolate gelato

CAPELLETTO 18

Buffalo milk ricotta filled fried sweet raviolo,
candied fruit, orange caramel, Amaro Averna gelato

MILLEFOGLIE 18

Layered home-made puff pastry, local strawberries,
mascarpone crème pâtissier, toffee strawberries, strawberry sorbet

SEMIFREDDO 18

Caramelised Maravista Farm macadamia nuts and chocolate semifreddo,
salted caramel Maravista Farm honey, coconut wafer

MOUSSE AL CIOCCOLATO 18

White chocolate mousse, honeycomb,
mandarin and olive oil sorbet

AFFOGATO 18

Hazelnut gelato, hazelnuts, espresso, Frangelico

I NOSTRI GELATI E SORBETTI 16

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

Gelati – vanilla, hazelnut, peanut butter and chocolate, Amaro Averna

Sorbet – lemon, strawberry, mandarin and olive oil

I FORMAGGI 50GR

FOURME D'AMBERT Rhone Alps Auvergne 16

Pasteurised semi-hard blue cow's milk .

The cheese is mild with a firm but creamy texture and a subtle aromatic flavour that resists being too salty. It has a savoury, nutty aftertaste.

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, winy, 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

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| 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

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| 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

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| Marolo 'Grappa di Barolo' 15 Anni Piedmont | 22 |
| Tedeschi 'Grappa di Amarone' Veneto | 21 |
| Jacopo Poli 'Grappa di Sassicaia' Veneto | 22 |
| Jacopo Poli 'Grappa di Moscato' Veneto | 16 |
| Antinori 'Grappa Tignanello' Tuscany | 21 |
| Produttori del Barbaresco 'Grappa di Barbaresco' Piedmont | 16 |
| Eligo dell'Ornellaia 'Grappa Riserva' Tuscany | 20 |
| Pisoni Clessidra '10 Anni Barrique' Trentino | 20 |

COGNAC|CALVADOS|BRANDY 30ML

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| 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

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| 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 |
| Jagermeister Germany | 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