

DOLCI

TTRAMTSÙ T6

Classic Traditional Tiramisu'

PANNACOTTA 17

Pannacotta, Lemon Curd, Crunchy Meringue & Blueberry Compôte

MOUSSE AL CIOCCOLATO 18

Chocolate Mousse with Hazelnut Crumble

FORMAGGI 2T

Assorted Italian Cheese served with Quince Paste, Muscatel, Honey and Crackers VAPORETTO AFFOGATO 19

Artisan Vanilla Gelato with Espresso, Frangelico and Almond Biscotti

KIDS GELATO 9

Artisan Gelato served with Chocolate Almond Meal Crumble

DIETARY RESTRICTIONS AND ALLERGENS NOTICE

OUR KITCHEN HANDLES A WIDE ARRAY OF INGREDIENTS, INCLIDING WILK, BOSS, FISH, CRUSTACEAN SHELLFISH, TREE NUTS, PRANUTS, WHALT (GLUTEN), SOTHEAMS, AND OTHERS. GIVEN THE EXTENSIVE USE OF THISSE HOSSEDENTS, WE METICULOUSLY FOCUS ON POOD PERPARATION BY MIST ACCOMMENDATE DISTART PREFERENCES AND RESTRICTIONS. WE REPORT TO INFORM THAT WE CANNOT SERVE QUESTS WITH SEVERE ALLERGIES OF THOSE AT RISK OF AMAPHILACTIC REACTIONS. WE DEEPLY APPRECIATE TOWN UNDERSTANDING AND COOPERATION IN BISDERING THE SAFETY AND RELLECTION OF ALL ONE QUESTS.

DESSERT WINE AND DIGESTIVES

DESSERT WINE De Bortoli 'Noble One' (60ml)	GRAPE Botrytis Semillon	REGION Riverina, NSW	GLASS I6
Brown Brothers Moscato Rosa (200ml)	Sweet Sparkling	Australia	16
LIQUEUR	TYPE	REGION	GLASS
Homemade Limoncello	Lemon	Australia	I2
Amaro Montenegro	Herbs	Italy	I2
Disaronno Amaretto	Almond	Italy	I2
Frangelico	Hazelnut	Italy	I2
Amaro Lucano	Herbs	Italy	I2
Amaro Nonino	Alpine Herbs	Italy	I2
Giori 'Vecchio Rovere 1983'	Brandy	Italy	24
Clase Azul Reposado	Tequila	Mexico	24
Zacapa 23 Years	Rum	Guatemala	24