

Dessert

TIRAMISU 16

PANNA COTTA 16
Vanilla panna cotta, cherries,
pistacchio brutti ma buoni

AFFOGATO 9
Add Amaro CioCiaro 11
Add Amarcado Nera 12
Add Walcher Caffè 12
Add Marionette Nocino 13

VIN SANTO E CANTUCCI 27
To finish in a traditional way with a glass of
vibrant golden wine with a sweet spicy aroma,
and crunchy almond based biscuit

Formaggio

For today's selection please speak with
your waiter

SINGLE CHEESE 40g 14
w/ apple & fennel mustard, and croutons

TWO CHEESES 40g each 25
w/ apple & fennel mustard, and croutons

Dessert Wine

2020 MARABINO MOSCATO DELLA TORRE (Sicilia) 75ml 25
A sweet but delicate dessert wine made from semi-dried Moscato Bianco grapes.
Well-balanced with honeyed floral notes and a touch of fresh acidity.

NV POJER E SANDRI 'MERLINO' (Trentino) 45ml 20
An unusual but delicious wine, made with Lagrein grapes and fortified with brandy.
Sweet cherries and dark berries with a touch of vanilla and bitter chocolate.

NV LULI MOSCATO CHINATO (Piemonte) 30ml 20
A white version of the traditional 'Barolo Chinato', Moscato grapes are fortified
with an infusion of quinine, vanilla and citrus peel.

NV PRAESIDIUM RATAFIA, (Abruzzo) 45ml 15
This is a rich and sweet way to finish your meal. Montepulciano based
fortified liquor macerated with Amarena cherries.

Cocktails

CAFFE EXPRESS 25
Vodka, Amaro Averna, Mr Black
Coffee Liqueur, agave, Diggy
Doo's cold brew.

MUTINY ON THE BOUNTY 23
Pampero Aged Rum, coconut,
Amaro CioCiaro, cacao, Bitters.

PANETTONE MILK PUNCH 23
Pampero Aged Rum, Amaro
Montenegro, Muscat, orange tea,
panettone, whey.
contains allergens

Moka Coffee Pot

TWO CUPS 6
FOUR CUPS 12
SIX CUPS 18

10% service charge on tables of 6 or more
Credit card payments incur a 2% surcharge

Turn over for
Digestives, Aperitifs & Grappa

Digestivi

- FATTOAMANO VERMOUTH ROSSO** (*Sydney, AUS*) 45ml 15
Connonau based vermouth, citrus forward with intense cooked orange peel and hints of toasted macadamia.
- AMARO NONINO QUINTESSENTIA RISERVA** (*Friuli*) 22
This reserve expression of Nonino is aged for 24 months in oak barriques, the resulting deep gold coloured amaro sports an aged-grappa like bouquet. Pairs extremely well with our tiramisu.
- VILLA DE VARDA c. 1975** (*Trentino*) 42
This extremely unique limited edition brandy was created in honour of the birth of the distillers son in 1975. This brandy is aged 40 years in large oak barrels. Delicate, harmonious, well-rounded, gentle, rich, with pronounced notes of dried fruit.
- BARRELL PRIVATE RELEASE 'G.D VAJRA BAROLO CASK'** (*Kentucky, USA*) 34
This limited bottling from Barrell is a blend of 5 to 18 year old American whiskeys, finished for 6 months in casks sourced from famed Piedmonte producer G.D. Vajra. Bottled at cask strength, it shows intense fruit and caramel character with a long finish and intense tannins.

Grappa

- NV DOMENIS STORICA NERA UVE** (*Friuli*) 19
Classic white acquavite made from a blend of red grapes. Round yet fragrant on the palate with a delicate bouquet.
- NV OCCHIPINTI GRAPPA DI FRAPPATO** (*Sicilia*) 24
An elegant floral grappa with notes of honeysuckle, chamomile, quince and blackcurrant.
- NV AZIENDA AGRICOLA BUGANZA** (*Piemonte*) 17
Spending a few months in wood, this Nebbiolo based grappa releases notes of apricot, honey and candied fruit.
- 2007 CASTELLO DI UVIGLIE 'LE CAVE'** (*Piemonte*) 16
Made from Barbera grapes, this grappa has been aged for 7 years in ash wood.
- NV MAROLO GRAPPA DI MOSCATO** (*Piemonte*) 22
Made from Moscato d'Asti's pomaces. Aromatic and distinctively delightful aroma. Intense yet smooth and aromatic flavour