

Dessert

TIRAMISU 18

LEMON "TART" 18

Lemon curd, italian meringue,
Passionfruit, biscotti

AFFOGATO 10

Add Amaro Ramazzotti 12

Add Amarcado Nera 13

Add Mr Black 11

Add Marionette Nocino 13

VIN SANTO E CANTUCCI 75ml 30

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 CARUSO & MININI 'TAGOS' VENDEMMIA TARDIVA (Sicilia) 75ml 25

Nectar of the gods, from late harvest Grillo grapes. Stone fruits and
flowers, notes of honey and cinnamon follow. Pleasurable, soft and sweet.

2017 CANOSO 'PASSO' RECIOTO DI SOAVE (Veneto) 75ml 21

Straw wine at it's finest, from Garganega grapes dried for 6 months.

Golden, ample and elegant, with hints of saffron and turmeric,
orange blossom and arbutus honey.

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.

2017 LE GUAITE DI NOEMI RECIOTO DELLA VALPOLICELLA (Veneto) 60ml 35

Think italian "port". Deep garnet, notes of stewed cherries, chocolate,
coffee and dried blackberries. Smooth and seductive

10% service charge is applied to groups of 6 or more.

Credit card payments incur a 2% surcharge

10% surcharge on Sundays

Cocktails

CAFFE EXPRESS 26

Vodka, Averna, Mr Black Coffee
Liqueur, agave, Diggy Doo's
cold brew.

II TRONTO 27

Fernet Branca, Strawberry,
Saison Black Walnut Vermouth,
Bulleit Rye Whiskey, whey

**allergens present, please ask our
wait staff*

Moka Coffee Pot

TWO CUPS 6

FOUR CUPS 12

SIX CUPS 18

Turn over for
Digestives, Aperitifs & Grappa

Digestivi

- MAIDENII NOCTURNE** (*Victoria, Australia*) 45ml 22
A bartender and a chef came together to create a Vin Amer using wines from central Victoria. Aromas of pink grapefruit and a gently bitter medley of fresh herbal notes
- AMARO NONINO QUINTESSENTIA RISERVA** (*Friuli*) 23
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.
- VILLA DE VARDÀ c. 1975** (*Trentino*) 55
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.
- Lark Chinotto Citrus Cask** (*Tasmania, Australia*) 63
Single malt Tasmanian whiskey season in vibrant chinotto citrus casks. A palate of candied orange vibrant cola and buttery malt develops into a soft orange custard with a dusting of cinnamon.

Grappa

- NV LUCIANO LANDI GRAPPA DI VERDICCHIO** (*Marche*) 30ml 23
Made from the famed Verdicchio dei Castelli di Jesi grapes. Crystal clear. Bouquet of green apple. Fresh, lightly sweet with a slight marzipan note.
- NV DOMINUS STORICA RISERVA** (*Friuli*) 30ml 26
Aged in antique oak casks. Delivering deep, rich flavors with refined elegance. Layers of vanilla, caramel, and toasted oak.
- NV GUARDO AI MELO BOLGHERI TERRA AGED** (*Tuscany*) 30ml 30
Aged in oak for 36 months and made from top quality Bolgheri Sangiovese pomace. Warm amber colour. Rich aromas of chamomile, candied fruit, brioche, and quince. Harmonious, elegant, balanced with long persistence.

Reserve Amaro

- Vecchio Amaro Del Capo Riserva** (*Calabria*) 30ml 32
A special edition of the Classic Amaro Del Capo developed to celebrate the Centenary Anniversary of the Caffo Distillery. Best enjoyed neat, this edition boasts the aromas of zesty citrus peels, sweet dried fruits, bitter herbs and oaken spice.