

## Dessert

<b>TIRAMISU</b>	18
<b>PISTACHIO POLENTA CAKE</b>	18
Crème diplomate, mandarin, pear	
<b>AFFOGATO</b>	10
Add Imperial Measures 'Rapture'	13
Add Amaro Lucano	12
Add Caffè Borghetti	10
Add Marionette Nocino	13
<b>VIN SANTO E CANTUCCI</b> 75ml	30
To finish in a traditional way with a glass of golden wine with a sweet, spicy aroma, and crunchy almond based biscuit.	

## Formaggio

For today's selection please speak with your waiter

<b>SINGLE CHEESE</b> 40g	14
w/ apple & fennel mustard, and croutons	
<b>TWO CHEESES</b> 40g each	25
w/ apple & fennel mustard, and croutons	

## Dessert Wine

<b>2022 LA TUNELLA VERDUZZO FRIULANO</b> (Friuli) 75ml	21
Luminous yellow grapes of verduzzo left on the vine to raisin. Becoming a sweet yet fresh wine. Notes of key lime, citrus blossom, nectar and vanilla.	
<b>2020 CARUSO &amp; MININI 'TAGOS' VENDEMMIA TARDIVA</b> (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.	
<b>2018 MARCO DE BARTOLI 'VIGNA LA MICCIA' MARSALA</b> (Sicilia) 60ml	34
Beautiful and complex. Aromas of toasted nuts and ginger. Tasting of spiced citrus, cloves, cedar and a bitter tinge of coffee grounds.	
<b>2022 CAMPAGNOLA RECIOTO DELLA VALPOLICELLA</b> (Veneto) 60ml	26
Think italian "port". Deep garnet with aromas of dried cherry, violet, and dark chocolate. Rich and velvety through the palette.	

10% service charge is applied to groups of 6 or more.  
Credit card payments incur a 2% surcharge  
10% surcharge on Sundays

## Cocktails

<b>CAFFE EXPRESS</b>	26
Ketel One Vodka, Averna, Mr Black Coffee Liqueur, agave, Diggy Doo's cold brew	
<b>CYN &amp; CHIN</b>	16
Cynar, Saint Felix Coffee & Chinotto Amaro, orange	

\*allergens present

## Moka Coffee Pot

TWO CUPS	6
FOUR CUPS	12
SIX CUPS	18

Turn over for  
Digestives, Aperitifs & Grappa

## Digestivi

- MELETTI AMARO (Le Marche)** 16  
A gentle amari, with notes of candied orange and saffron and a mild bitter finish. It's a great digestivo for those looking for a sweet way to end the meal.
- JEFFERSON AMARO IMPORTANTE (Calabria)** 16  
Made using ingredients primarily from the Vecchio Magazine Doganale Farm and it's surrounds. The recipe, passed down generations features bitter and sweet oranges, bergamot, vanilla and rosemary.
- VILLA DE VARDA 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 DISTILLERY CHINOTTO CASK SINGLE MALT (Hobart, Australia)** 49  
An Italian-inspired release from Lark. Finished in casks hand seasoned with vibrant chinotto citrus. Lark's thick, smoky viscosity melded seamlessly with the sweet intensity of the Chinotto, creating an unconventional malt with notes of charred citrus, gingerbread and sweet Tasmanian peat.

## Grappa

- NV POLI DISTILLERIE PO' DI POLI 'MORBIDA' MOSCATO (Veneto) 30ml** 29  
*Morbida* means soft, rounded and smooth. Made from the flirtatious Moscato pomace offering notes of tangerines, pineapple, and white flowers.
- 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

- NONINO AMARO QUINTESSENTIA RISERVA (Friuli) 30ml** 23  
Antonio Nonino's ancient Amaro recipe, softened by aging in barriques and small casks for 24 months. Soft aromas of fruit bread, dried apricots, orange peel, and quinine. Filling the palate with chamomile tea and bergamot, and warm spices.