

Dessert

TIRAMISU	18
POLENTA CAKE Plum, crème diplomate, pistacchio	18
AFFOGATO	10
Add Imperial Measures 'Rapture'	13
Add Amaro Lucano	12
Add Caffè Borghetti	10
Add Marionette Nocino	13
VIN SANTO E CANTUCCI 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

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

Dessert Wine

2022 LA TUNELLA VERDUZZO FRIULANO (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.	
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.	
NV CURATOLO ARINI 'FINE' SEMISECCO MARSALA (Sicilia) 60ml	14
Classic fortified wine. Expressive dry style with decadent notes of toasted almonds, raisins, vanilla and burnt caramel	
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
Ketel One Vodka, Averna, Mr Black Coffee Liqueur, agave, Diggy Doo's cold brew	
CYN & CHIN	16
Cynar, Saint Felix Coffee & Chinotto Amaro, orange	
IL TRONTO*	27
Fernet Branca, strawberry, Saison Black Walnut Vermouth, Bulleit Rye Whiskey, whey.	
*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*) 10
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 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

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.