



## COFFEE & TEA

Espresso, Macchiato	4.5
Cappuccino, Flat White, Latte, Mocha, Long Black & Hot Chocolate	5
Chamomile Peppermint Green Tea	5
English Breakfast, Earl Grey	5

## DIGESTIVES

Averna, Fernet Branca Amaro Del Capo, Sambuca, Montenegro	12
Limoncello	12

## DESSERT WINES

by the glass

<b>BAROLO CHINATO, MARCHESI DI BAROLO 'PIEDMONT'</b>	22
A name that speak for itself, made from the famous Barolo wine added with spices and ageing.	
<b>VIN SANTO DI CHIANTI CLASSICO CASTELLO QUERCERTO 'TUSCANY'</b>	17
Amber colour, intense characteristics, armonious & velvety. Absolutely served with cantucci biscuits	
<b>RECIOTO DELLA VALPOLICELLA, BERTANI 'VENETO'</b>	18
Smooth red, intriguing character, goes well with all kinds of traditional Italian desserts. Try it with our Tiramisu	
<b>MOSCATO D'ASTI, PAOLO SARACCO 'PIEDMONT'</b>	17
Elegant floral aroma, peach, apricot & fresh grape juice. Match it with our famous Mille Foglie Rustico	

## DOLCE E GELATO

Desserts & Gelato | \$5 extra for desserts served with gelato or strawberries



<b>TIRAMISU</b> Savoiardi biscuits soaked in chocolate & coffee with mascarpone	19	<b>POPCORN &amp; CARMELLO</b> Peanut & Chocolate Mousse, Salted Caramel Popcorn, Peanut Truffle, Vanilla Gelato	18
<b>GELATO AFFOGATO</b> Vanilla gelato soaked with hot espresso coffee (with Frangelico add \$8)	15	<b>COPPA MORETTI</b> Hazelnut gelato topped with chocolate sauce, whipped cream & chocolate shavings	17
<b>PANNACOTTA AI FRUT DI BOSCO</b> Pannacotta drizzled in a berry coulis	16	<b>MILLE FOGLIE RUSTICO</b> Layers of filo pastry, fresh strawberries vanilla custard, whipped cream drizzled with nutella	24
<b>PIZZA NUTELLA</b> Pizza topped with delicious Italian Nutella & dusted with icing sugar	23	<b>COPPA DI GELATO MISTO</b> Chocolate, Vanilla, Hazelnut, Pistachio, Lemon Sorbet, Strawberry Sorbet	5 per scoop / max 3 scoops