



DOLCI / DESSERTS

SPECIALITA' DELLA CASA/ House Specials

AFFOGATO Vanilla bean ice cream with coffee & liqueur	\$16.90
FRUITA FRESCA DI STAGIONE Seasonal fresh fruit plate	\$14.90
ARANCIONE CON SEMI DI PAPAVERO Orange ice souffle with a white warm chocolate sauce and poppy seeds	\$12.90
FONDUTA FREDDA DI PERE AL CACAO CON SALSA DI LAMPONI Semifreddo of pears, cocoa and raspberry sauce	\$14.90
TARTUFO Chocolate mould filled with candy fruit, served with Grand Marnier	\$12.90
TIRAMISU Traditional Italian Dessert with Mascarpone Cheese	\$14.90
SFORMATO DI PERE E DATIERI Pears and dates nan with caramel sauce.	\$14.90
SORBETTO AL LAMPONE E FRUTTI DELLA PASSIONE Passion fruit and raspberry sorbet in tuile basket and raspberry coulis.	\$15.90
PASTIERA DI GRANO Traditional Neapolitan cake with wheat flour, ricotta and candid fruit.	\$16.90
CROSTATA CINZIA Nutella and almonds cake	\$16.90
BIGNE' RIPIENI AL GELATO Profiteroles filled with vanilla and chocolate ice cream and topped with hot chocolate sauce.	\$18.90

FORMAGGI/CHEESE

FORMAGGIO MISTO Mixed cheese (served with dates, dried figs and nuts)	\$24.90
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COGNAC

JANNEAU ARMAGNAC V.S.	\$14.90	CALVADOS	\$12.90
REMY VSOP	\$14.90	COURVOISIER VSOP	\$14.90
HENNESSY XO			\$22.50

PORT

DIRECTORS SPECIAL	\$12.90	HARDY'S SHOW RESERVE	\$12.90
HANWOOD CLUB	\$12.90	GALWAY PIPE	\$15.90
BROWN BROS. LIQUEUR MUSCAT	\$12.90	GRANDFATHER	\$22.90

DIGESTIVE AND LIQUERS

SAMBUCA, BLACK SAMBUCA, STREGA, AMARETTO, NOCELLO, DRAMBUIE	\$12.90
GRAND MARNIER, COINTREAU, KAHLUA, FRANGELICO, DOM BENEDICTINE, TIA MARIA, BAILEYS, GRAPPA, MALIBU, FERNET, AMARO AVERNA, GALLIANO	

CAFFECORRETTO

ROMAN COFFEE (Galliano), IRISH COFFEE (Whisky), JAMAICAN COFFEE (Tia Maria), NEAPOLITAN (Anicette)	\$16.90
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CAFFE

ESPRESSO (short black), CAPPUCCINO, LONG BLACK MACCHIATO, CAFFE LATTE, FLAT WHITE	\$ 5.00
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TEA

EARL GREY, ENGLISH BREAKFAST, HERBAL, (PEPPERMINT, CAMOMILE)	\$4.00
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Prices inclusive of GST