

grappa

Dolce

TIRAMISU	19.00
BOMBOLONI Fried doughnut, Cinnamon, Crema inglese	18.00
LIMONE Limoncello cream, Bergamot, Ricotta gelato	21.00
HONEY CAKE Vanilla caramel, sour cream gelato	24.00
CHOCOLATE SUNDAE Chocolate and stracciatella gelato, vanilla chantilly roasted hazelnut, chocolate sauce, Amarena cherry	25.00
FIOR DI LATTE SOFT SERVE w/ olive oil, sea salt	16.00
TRIO of SORBETTO or GELATO	17.00
AFFOGATO with honeycomb with honeycomb & Frangelico liquor	15.00 20.00

Fromaggi

PLATTER A selection of local & imported cheeses served with condiments & housemade crispy bread	49.00
SINGLE PIECE Testun al Barolo (cow, sheep, goat) Piemonte Italy	15.00
Heidi Farm Tilsit (cow) Tasmania Australia	
Fromagerie Rouzaire Brillat Savarin (cow) Seine-et-Marne France	
Mauri Gorgonzola Picante (cow) Lombardi Italy	