

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
FRESHLY BAKED LEMON MADELEINE with lemon ganache	9.00 each
AMARELLI CALABRIAN LIQUORICE GELATO	16.00

Formaggi

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 Piccante (cow) Lombardi, Italy	

After Dinner Cocktails

ESPRESSO MARTINI Vodka, Borghetti liquor, espresso, syrup	24.00
SORENTO SOUR Limoncello, vodka, lemon, sugar syrup	24.00
DOLCE MELONE Meloncello, vodka, lime, sugar syrup	24.00
OLD FASHIONED Wild Turkey, sugar syrup, Angustura	24.00
FRESH SICILY Averna, gin, honey, mint, lime, soda	24.00
DOLCE FIGO Single malt whisky, fig liquor, maple syrup, chocolate bitters	24.00
ULTIMO GIRO Wild Turkey, Citrina Mandarincello, lemon, Crodino	24.00

Tea & Coffee

Short Black, Macchiato, Flat white, Cappuccino, Long Black, Mocha	4.50
Caffe Corretto Grappa or Sambuca	6.00
English Breakfast, Earl Grey, Camomile, Peppermint, Green Tea	6.50

Digestivi

Limoncello	10.00
Averna	12.00
Montenegro	12.00
Vecchio Amaro del Capo	13.00
Vecchio Amaro del Capo - Red Hot Spicy edition	13.00
Braulio	12.00
Petrus	13.00
Fernet Branca	12.00
Branca Menta	12.00
Cynar	12.00
Punch Abruzzo Evangelista	10.50
Kranebet l'amaro bianco	13.00
Jefferson	14.00