

DESSERTS DOLCI

“ALL OUR DESSERTS & GELATO ARE MADE ON THE PREMISES
WITHOUT PRESERVATIVES AND ARTIFICIAL FLAVOURS”

TORTA CREMOSA

nutmeg custard tart, salted Marsala caramel, lemon curd, cotton candy, nutmeg gelato 17.5

pairing w Soumah BRACHETTO TRANQUILLO (Yarra Valley) 50ml 10

PANNA COTTA

honey & vanilla bean, clear ginger puree, burnt chestnut skin gelato, pistachio dust 17.5

pairing w Castellani Solo Arte VINO DEI SANTI (Toscana, Italy) 50ml 10

SEMIFREDDO AL CIOCCOLATO

semifreddo flavoured w dark chocolate, bitter cacao, almond meal
& garnished w dark chocolate thick mousse & gelato 17.5

pairing w PEDRO XIMÉNEZ Jerez Real Tesoro (Spain) 50ml 10

GELATO

daily home-made gelato 9.5

SORBETTO ALLA FRAGOLA

home-made strawberry sorbet (*dairy & egg free*) 9.5

AFFOGATO AL CAFFÈ

home-made vanilla gelato, caffè espresso, Frangelico hazelnut liqueur 19.5

CANTUCCI & VIN SANTO

home-made Cantucci (almond biscotti)

w Castellani Solo Arte VINO DEI SANTI (Toscana, Italy) 50ml 12

TAGLIERE DI FORMAGGI

cheese platter w organic home-made quince paste, honeyed dry figs,
seasonal fruit & sour ciabatta crisps

for 1 23.5 for 2 35 for 3 46.5

