



DESSERTS

dolci

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

TORTA CREMOSA

Nutmeg custard tart
w nutmeg gelato, caramel mousse, lemon curd, cotton candy

17.5

pairing w **Soumah Dolce Rosa** BRACHETTO TRANQUILLO (Yarra Valley, VIC) 50mL

10

PANNA COTTA

Honey & vanilla bean panna cotta
w fig leaf gelato, nuts & biscuit soil, pistachio dust

17.5

pairing w **Castellani Solo Arte** VINO DEI SANTI (Toscana, Italy) 50mL

10

SEMIFREDDO AL CIOCCOLATO

Dark chocolate & bitter cacao semifreddo
coated in almonds, w chocolate gelato & dark chocolate thick mousse

17.5

pairing w **Real Tesoro** PEDRO XIMENÉZ JEREZ (Spain) 50mL

10

GELATO

Daily home-made gelato

9.5

SORBETTO

Seasonal home-made sorbet (dairy & egg free)

10.5

AFFOGATO AL CAFFÉ

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)

12

TAGLIERE DI FORMAGGI

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

for 1 **23.5** for 2 **35** for 3 **46.5**