

EAT WELL, LAUGH OFTEN, LOVE MUCH!
MANGIA BENE, RIDI SPESSO, AMA MOLTO

CHOCOLATE CAPRESE CAKE (gf) \$14

Traditional cake from the island of Capri. Flourless chocolate cake with almond and hazelnut flour topped with Belgium chocolate ganache served with berry compote and vanilla bean ice cream

VANILLA BRULEE \$14

A traditional baked custard infused with vanilla bean topped with caramelised sugar

TIRAMISU \$14

A traditional Italian trifle layered with savoiardi biscuits soaked with espresso coffee and marsala

AFFOGATO WITH FRANGELICO \$14

Espresso coffee and vanilla bean ice cream with your choice of Frangelico, Kahlua or Baileys liqueur

AFFOGATO ESPRESSO \$9

Coffee with a scoop of vanillabean ice cream

GELATO

Lemon sorbet, mango sorbet, chocolate, hazelnut, vanilla bean
 1 scoop \$4 | 2 scoop \$8

COFFEE \$5

Cappuccino, Caffè e Latte, Long Black, Espresso, Long Macchiato, Short Macchiato, Hot Chocolate

TEA BY THE POT \$5pp

English Breakfast, Earl Grey, Chamomile, Peppermint



FORTIFIED AND DESSERT WINE

Solo Arte Vino dei Santi - ITALY - 30ml \$10

Seppeltsfield Para Grand Tawny 10yo - SA - 30ml \$10

Arthur Barrel Aged Muscat - Margaret River, WA - 30ml \$10

Valdespino Yellow Label PX - SPAIN - 30ml \$10

Armagnac, VSOP - FRANCE - 30ml \$10

GRAPPA, LIMONCELLO AND DIGESTIVES

Carpene Malvolti Bianca - ITALY - 30ml \$10

Carpene Malvolti Riserva - ITALY - 30ml \$10

Rossi Limoncello - ITALY - 30ml \$10

Averna - Sicily, ITALY - 30ml \$10

Amaro Del Capo - ITALY - 30ml \$10

Amaro Montenegro - Bologna, ITALY - 30ml \$10

Please note: 15% surcharge apply on public holidays