DOLCI - DESSERT

all of our desserts are made in house by our pastry chef

panna cotta 17.5
traditional italian dessert of sweetened cream, vanilla bean, berry coulis

gelato della casa 17.5
delightful italian ice cream - choice of two scoops: chocolate / vanilla bean / strawberry

sorbetto al limone 17.5
refreshing lemon sorbet

cheesecake 19.5
homemade recipe w. cream cheese, biscuit base (flavour changes)

profiterol fondete 17.5
custard filled profiterole-choux pastry, chocolate

tiramisu classico 22.5
traditional italian coffee dessert

torta al cioccolato 19.5
italian chocolate cake, vanilla gelato

affogato (without liqueur) 17.5
scoop of vanilla gelato, served alongside an espresso coffee

affogato (with liqueur) 26.5
scoop of vanilla gelato served alongside an espresso coffee w. choice of one liqueur: frangelico / kahlua / baileys / amaretto

BYO cake charge **3.0 per person**

CAFFE - COFFEE

cappucino **6.0**
flat white **6.0**
cafe latte **6.5**
espresso **5.0**
long black **6.0**
macchiato **6.0**
mochaccino **6.5**
decafe **add 0.5**
hot chocolate **6.5**
tea **6.0**
iced coffee **9.5**
iced chocolate **9.5**

special coffees w. choice of liqueur **17.5**
corretto w. grappa **9.5**

DESSERT WINES

	90ml	bottle
deen de bortoli bortytis semillon 375ml / AUSTRALIA	12.5	48.5
moscato d'asti 375ml / ITALY	12.5	48.5

PORT

	60ml	bottle
de bortoli 8 yr old tawny AUSTRALIA	12.5	79.5
taylors tawny PORTUGAL	13.5	81.5
taylors 10 yr old PORTUGAL	18.5	155.0

LIQUEURS

jack daniels honey	13.0
baileys irish cream	14.0
ouzo	13.0
galliano original	13.0
sambuca	13.0
sambuca black	13.0
kahlua	13.5
malibu	13.5
midori	13.5
limoncino	13.0
amaro montenegro	13.0
averna	14.0
southern comfort	13.0
drambuie	13.0
cointreau	14.0
tia maria	13.5
jagermeister	13.0
campari	14.0
amaretto	15.0
frangelico	14.0
grappa di casa	13.0

BRANDY - COGNAC - CALVADOS

vecchia romagna brandy	13.0
courvoisier	16.5
metaxa 12 star brandy	18.5
remy martin xo	39.5