

## Dolci

<b>Tiramisú</b> to Share	29
<b>Caramel Pear Crostata</b> with Fior di Latte Gelato	19
<b>Peach Terrine</b> with Mascarpone Chantilly, Sugared Almonds and Raspberry Sauce	19
<b>Chocolate and Hazelnut Torta</b>	19
<b>Lemon Tart</b> with Crema Pasticceria	19
<b>Buttermilk Pannacotta</b> with Raspberries and Candied Pistachios	19
<b>Sicilian Cassata</b> Filled with Ricotta, Marzipan and Candied Fruit	19
<b>Rum Baba with Vanilla Crema</b>	19
<b>Daily Gelati</b> -Fior di Latte -Pistachio -Blood Orange	9
<b>Pistachio Cannoli</b>	8
<b>Biscottini</b> Amaretti, Cantucci, Panforte and Baci di Dama	15

## Formaggi

<b>36 Month Aged Parmigiano Reggiano</b> with Mostarda	16
<b>Taleggio</b> with Bosc Pear	15
<b>Gorgonzola Dolce</b> with Fig Conserva	14

## Dessert Wine

<b>2024 Vasse Felix 'Cane Cut' Semillon</b> Margaret River WA	18
<b>2019 Château Filhot, 2ème Cru Classé</b> Sauternes, France	25
<b>2008 Château Guiraud, 1er Cru Classé</b> Sauternes, France	45
<b>2018 Joh. Jos Prüm 'Wehlener Sonnenuhr' Riesling Auslese Goldkapsel</b> Mosel, Germany	81
<b>NV Nebbiolo, Marcarini Barolo Chinato</b> Piedmont, Italy	28
<b>2011 Isole e Olena, Vin Santo del Chianti Classico</b> Tuscany, Italy	51

## Digestive

<b>Montenegro</b> Emilia-Romagna, Italy	21
<b>Braulio</b> Lombardy, Italy	18
<b>Limonio Limoncello</b> Sicily, Italy	15
<b>Nonino Moscato Grappa</b> Friuli, Italy	19
<b>Antinori 'Tignanello' Grappa</b> Tuscany, Italy	25

All credit and debit cards incur a surcharge at the rate of your provider.

Tables of 8 and over incur a 10% discretionary service charge.

Sunday surcharge 10%.

Public Holiday surcharge 15%.