Dessert

Tiramisu 21

New Season Cherry Crostata – *Fior di Latte Gelato and Almond Praline* 21

Chocolate and Hazelnut Torta 21

Thousand Layer Apple Cake – *Cinnamon Crema* 21

Buttermilk Pannacotta – *Raspberries and Candied Pistachios* 21

Sicilian Cassata – *Ricotta, Marzipan and Candied Fruit* 21

Rum Baba – *Vanilla Cream* 21

Our Amalfi Lemon – *Meringue, Buffalo Ricotta and Mascarpone Gelato* 18

Daily Gelati 10

Pistachio Cannoli 9

Biscottini - *Amaretti, Cantucci, Panforte and Baci di Dama* 16

Arnoldi Taleggio – *Williams Pear 16*

Castel Regio Gorganzola Dolce – *Fig Conserva* 16

Valserena 36 Month Aged Parmigiano Reggiano Solo di Bruna – *Mostarda* 18

2024 Mount Horrocks 'Cordon Cut' Riesling Clare Valley, SA 20

2022 Château Filhot, 2ème Cru Classé Sauternes, France 25

2013 Château Suduiraut, 1er Cru Classé Sauternes, France 48

2018 Joh. Jos Prüm 'Wehlener Sonnenuhr' Riesling Auslese Goldkapsel Mosel, Germany 75

NV Nebbiolo, Marcarini Barolo Chinato Piedmont, Italy 25

2011 Isole e Olena, Vin Santo del Chianti Classico Tuscany, Italy 50

2004 Seppeltsfield '21 YO' Para Tawny (Port) Barossa, South Australia 19

1988 Toro Albala 'Don PX', Gran Reserva, Spain 28

Montenegro Emilia-Romagna, Italy 22

Braulio Lombardy, Italy 19

Noble Craft Limoncello Sydney, Australia 15

Nonino Moscato Grappa Friuli, Italy 20

Antinori 'Tignanello' Grappa Tuscany, Italy 25

Please inform our staff of any food allergies or dietary requirements before ordering.
While we take care to accommodate allergy requests, our kitchen handles common allergens,
therefore we cannot guarantee that any dish is completely free from allergens or cross-contamination.