

◦ DESSERT ◦

TIRAMISU

The Classic Italian

16

CANNOLO SICILIANO

Crispy Wafer Filled with Ricotta Cream & Candied Citrus, Blood Orange Sauce and Bronte Pistachio Gelato

18

70% DARK CHOCOLATE TART

Cuban 70% Dark Chocolate Sabayon, Amarena Cherries & Praline Dust

16

PISTACCHIO

Sicilian Pistachio Mousse Tart, Milk Ice Cream and Mulberries

18

BRIOCHE E GRANITA

Seasonal Fruit Granita, Brioche Gelato and Poached Nectarines

16

FORMAGGI

Selection of 2 Cheeses / 4 Cheeses
(Ask our friendly staff for today's selection)

16/32

◦ TEA ◦

Loose leaf 'Dilmah'

5

English Breakfast, Earl Grey

Chamomile, Peppermint, Green Tea

Italian Almond, White Lychee

◦ COFFEE ◦

Locally roasted by Locale Espresso

5

Espresso, Macchiato, Ristretto, Piccolo

Flat White, Cappuccino, Mocha,

Long Black, Hot Chocolate

◦ DIGESTIF ◦

Amari

Averna Sicila

10

Bràulio Lombardia

10

Montenegro Emilia Romagna

10

Grappa

Francoli Moscato

10

Francoli Limousin (barrel aged)

14

Liqueurs

Kahlúa

8

Luxardo

12

Limoncello

12

St Germain (elderflower)

14

Molinari Sambuca (liquorice)

12

Chambord (black raspberry)

12

Baileys Irish Whiskey & Cream

10

Disaronno Originale Amaretto

10

Frangelico (hazelnut)

10

Please note that a 10% surcharge applies on Sundays & Public Holidays