

Dolci

Seadas di ricotta con miele di mille fiori \$18

Sardinian pastry with fresh ricotta and sultanas, served with warm mille fiori honey

Fichi Bianchi al Torbato con mascarpone vanigliato \$18

White figs poached in Torbato, basil and vanilla, mascarpone and biscotti

Semifreddo all'ananas, timo, granella di cioccolato e mirtilli al mirto \$18

Roast pineapple semifreddo, thyme and chocolate crumble, blueberries and mirto

Rabarbaro e fragole in camicia e croccante al miele di corbezzolo \$18

Rhubarb and strawberries in prosecco, corbezzolo honey wafer and mascarpone sorbet

Pan di spagna al pistacchio, more, sbriciolata di pinoli e gelato allo yogurt \$18

Pistachio sponge with raspberries, pine nut crumble and sheep's yoghurt gelato

Affogato Sardo al caffè \$16

Vanilla bean gelato with espresso and mirto (Sardinian myrtle liqueur)

Selezione di formaggi

A selection of Italian cheeses served with carta di musica, walnut bread and dried fruits

Testun al Barolo - Semi-firm mixed milk cheese aged 4 months in oak under skins of Nebbiolo grapes - Piedmont

La Tur - Fresh, soft three milk cheese with a heady aroma and a well balanced palate - Piedmont

L'Ulivo - Firm ewe's milk cheese matured in clay jars packed with olive leaves - Emilia Romagna

Sottocenere al Tartufo - Semi-hard cow's cheese wrapped with spices and black truffle, preserved in ash - Veneto

Choice of three cheeses \$23 Four cheeses \$30

Caffe'

By Lavazza Tierra Intenso - Ethically sourced, Rainforest Alliance Certified

Espresso - Macchiato - Cappuccino - Latte - Flat white - Long Black \$5.5

Amedei Hot Chocolate \$6.5

Made with Amedei 63% dark chocolate

Italian Hot Chocolate \$6.5

Traditional, thick Italian hot milk chocolate served with whipped cream

Caffè Corretto \$8

An espresso with a dash of Varnelli Anice (anise flavoured liqueur)

Caffè Sceccherato \$8

Espresso coffee shaken with sugar and ice, served chilled

Caffè Sceccherato con Liquore \$12

Served with a dash of Frangelico hazelnut liqueur

Dessert Cocktails

Noci \$18

Italian brandy with Nocello walnut liqueur, Frangelico and vanilla syrup, shaken with ice and strained

Dopocèna \$18

Espresso, Adesso coffee liqueur, Bicerin chocolate liqueur, shaken with ice and strained

Te'

Our black and green teas are certified organic and from fair-trade communities, herbal teas are certified organic

Black \$5.5

English Breakfast - Earl Grey - Darjeeling - Masala Spice Chai

Green \$5.5

Darjeeling Green - Jasmine

Herbal \$5.5

Peppermint - Chamomile - Lemongrass and Ginger - Licorice, Aniseed and Spearmint