

SWEETS

TORTA CAPRESE ^{GF} **14.9**
almond meal and white chocolate torta caprese
with house made lemon sorbet, strawberries,
pistachios, walnuts

TORTINO GIANDUJA ^{GF} **13.9**
hazelnut chocolate fondant with house made
zuppa inglese ice cream, chocolate & walnut
crumble, raspberries

TIRAMISÙ **12.9**

AFFOGATO ^{GF} available
house made roasted almond ice cream, fresh
espresso, almond & orange biscotti
with Frangelico: **14.9** without liqueur: **12.9**

ASSORTED HOUSE MADE GELATI ^{GF}
& **SORBET** ^{GF} ^{VEGAN}
one scoop **6.5**
two scoops **10.5**
three scoops **14**

COCKTAILS

VELVET CADILLAC **16.5**
limoncello cream, brandy, crème de cassis,
Aperol, seasonal berries

CHOCO-COCCO **16.5**
chocolate orange liqueur, Galliano Vanilla,
cream, orange bitters, cocoa dust

DESSERT WINES

OXENBERRY 'THE RIGHT NUT'
20YO MUSCAT LIQUEUR **12.5**
McLaren Vale - *rich and smooth, toffee,
raisins & roasted nuts*

TONELLI VISNER DI PERGOLA
MONTEPULCIANO VISCIOLE **11.5**
Marche, Italy - *black & red cherries*

VALDESPINO PEDRO XIMENEZ **9.5**
Jerez, Spain - *rich, velvety & very smooth*

AMARI

AVERNA - on ice with orange. **9.5**

MONTENEGRO - on ice with orange. **9.5**

VECCHIO AMARO DEL CAPO - chilled. **10.5**

GRAPPA

DEI CASTELLI GRAPPA BIANCA **9.5**

ANTIKA GRAPPA STRAVECCHIA (18 months) **13.5**

GIORI GRAPPA DI MOSCATO **13.5**

LIQUORI

ANISETTA MELETTI - chilled. **9.5**

LIMONCELLO - chilled **9.5**

FRANGELICO - on ice with lime **9.5**

PATRÓN XO CAFE - straight up **9.5**

WHISKEY & MORE

JOHNNIE WALKER BLACK **13**

BOWMORE 12YO **14.5**

ABERLOUR 12YO **14.5**

HENNESSY VSOP **12**

DELORD ARMAGNAC 1985 **16.5**

ALLERGENS: While we offer gluten free options, we are not a gluten free kitchen. Cross-contamination could occur. We are unable to guarantee that any items can be completely free of allergens. Not all ingredients are listed. Please mention all your allergies and intolerances to our staff.