## DOLCI ...

#### HOMEMADE VANILLA PANNA COTTA 14

Served with berries coulis

#### TIRAMISÙ DELLA CASA

Super-secret house recipe, served in a large coffee cup

#### VOLCANO CHOCOLATE LAVA CAKE 16

Served with vanilla gelato & berries coulis

#### TRIO DI GELATI

Ask our staff for today's flavours 1 Scoop

### AFTER DINNER TREATS...

#### **VIRGIN AFFOGATO**

Shot of espresso, scoop of vanilla gelato

#### FRANGELICO AFFOGATO

13

9

15

11

4

Shot of espresso, Frangelico, scoop of vanilla gelato

#### COFFEE

Ristretto, espresso, macchiato	4
Cappuccino, flat white, latte, long black	5
Hot chocolate, mocha	5.5
TEA	5.5
English breakfast,	
Earl grey, peppermint,	
Chamomile, green tea	

10% surcharge applicable on weekend / 15% surcharge applicable on public holidays / minimum of \$20 for credit card transactions / no split bills / management reserves the right to refuse service / RSA rules are enforced here.

## AMMAZZA CAFFE .... It's an Italian tradition

Loosely translated, it means coffee killer... a small glass of liqueur usually consumed after coffee /dinner to lessen the effect of caffeine /to aid in digestion after a hearty meal.



Matured in Limosin oak for 5 years; Obvious spicy notes & a wonderfully clean, aromatic finish

#### **BRANDY & COGNAC (30ML)**

St Remy Napoleon Brandy	11
Hennessy VS Cognac	13
Hennessy VSOP Cognac	15
Hennessy XO Cognac	22

#### **DESSERT WINE & PORT**

Noble One Botrytis Semillon 2016, Riverina, NSW (375ML bottle)	15	65
Galway Pipe Grand Tawny 30ML		11
Penfolds Grandfather Rare Tawny 20 Years 30ML		16

# **BUON APPETITO....**



DESSERT - COFFEE - TEA - AMARO - GRAPPA - COGNAC

Plane