

DOLCI (Dessert)

\$8.00 each

Torta di Lime

Lime custard tart with graham crust, vanilla meringue and toasted marshmallows

Cioccolato

Warm double chocolate bread pudding with caramel semifreddo, caramel and house made toffee bits

Pasticcino

Grand Marnier glazed orange chiffon cake with sweet ricotta, praline pistachios and chocolate shavings

Pere

White wine poached pears with Tres Leches gelato, macaroon crumbles and bourbon caramel

Panna Cotta

Vanilla bean panna cotta with whipped cream, strawberries and chocolate balsamic drizzle

Crostata di Frutta

Warm Wild Maine blueberry tart with oat streusel topping, fresh ginger gelato and butterscotch sauce

Torta di Formaggio

Mascarpone cheesecake with whipped white chocolate cream, candied pears and dulce de leche

Semifreddi, Gelati e Sorbetti Fatti in Casa

\$5.50 for a selection of three

-Caramel, white chocolate hazelnut and strawberry semifreddo

-Nutella, mint and cherry vanilla gelato

-Pineapple, strawberry and navel orange sorbet

Biscotti

\$2.00 each

Double chocolate chip, white chocolate crystallized ginger, orange poppy seed

Cordials & Digestives

Liquid Dessert

2009 Sauternes, Chateau Doisy-Védrières \$12

2008 Dulcemar, Almansa \$6

Recioto della valpolicella \$10

Aqua d'Or, Torres \$7.50

Limoncella \$10

2008 Sommo Marche \$7.50

2007 Steindorfer Seewinkel, Austria \$10

Moscatel, Laudate Dominum, Navarra \$8

Cocchi, Americano Bianco Apertif Wine \$7.50

Cognac

Hennessey V.S. \$10

Hennessey V.S.O.P. \$12.50

Grappa

Grappa Cabernet, Alexander \$12

Grappa Brandy, bertacnolli \$7

Sherry

Oloroso, Fernando de Castilla \$10

Amontillado, Fernando de Castilla \$10

Fino Secco, valdivia, Xeres \$8