



DOLCE

TORTE DE MELE handmade roasted apple terrine, hazelnut praline, vanilla icecream, and roasted apple caramel sauce.	15.5
PERA ALLE SPEZIE , Financier spiced pear and cinnamon pudding, with honey roasted pear and butterscotch sauce,	15.5
CRÈME CAMEL with apricot compote, crispy merangue and vanilla whipped cream.	15.5
CIOCCOLATO PAVE with vanilla marscapone, prunes and sweet wine sauce	15.5
AFFOGATTO , vanilla bean ice-cream with a shot of coffee	9.5 <i>without liqueur</i> 14.5 <i>with liqueur</i>
NEW ZEALAND, ITALIAN AND FRENCH CHEESES Please ask your server for today's selection	(Market rate)

DESSERT WINE (75ml)

	75ml	Bottle
Te Mania Koha Ice Riesling(375ml)	7.5	58.5

COGNAC, BRANDY and CALVADOS (45ml)

Vecchia Romagna Brandy	10.5
Pere francois Calvados	11.5
Courvoisier	15.5
Remin Martin XO	39.5
Hennessey VSOP Cognac	15
Alize VSOP Cognac	20
Camus Extra Elegance Cognac	100

PORT AND SHERRY (60ml)

Ascension's Fortitude Old Tawny	9	68
Garibaldi Marsala Tawny(750ml)	8.5	70
Barros 10 years old	9.5	105
Barros 20 years old	18.5	158
Grappa Di Casa	8.5	
Pedro ximenes Sherry	10	

TEA AND COFFEE

Espresso / Long Black / Maciato	4	Cappuccino / Decaffeinated / Cafe latte	4.5
Mochaccino / Flat White/Tea	4.5	Iced Coffee / Iced Tea / Iced Chocolate	4.5
Special Coffee (<i>with your choice of liqueur</i>)	9.5	Kid's Fluffy / Biscotti	1.5