

Dolci Amore Mio!

I DOLCI - dessert

with the exception of the ice-cream and cheese plate,
all our desserts are home-made

- 1. Panna Cotta** 10.00
Baked double cream custard mould
served with berry coulis
- 2. Affogato** 11.00
Vanilla ice-cream with crumbed biscotti
topped with Strega Italian liqueur & espresso coffee
- 3. Cheesecake Quattro** 13.00
Home-baked cheesecake with ricotta &
raspberries served with berry coulis
- 4. Tortino al Cioccolato** 13.00
Dark chocolate mini-cake made with real dark chocolate,
walnuts with a delicious dark chocolate runny centre.
Served slightly warm with Kohu Road vanilla ice-cream
- 5. Noce & Cacau** 13.00
Peanut brownie made with rich dark Dutch cocoa
served with Kohu Road Amaretto Ice-cream.
(Gluten-free option also available, please ask your waiter)
- 6. Kohu Road Artisan Sorbet & Ice-cream** 9.00
Sorbet flavours Dark Chocolate or Mango
Ice-cream flavours Vanilla Bean or Real Banana
All gluten-free and locally made
- 7. Bigne Ripieni** 13.00
Hand-made profiteroles filled with limoncello custard
served with cream chantilly & chocolate sauce
- 8. Tiramisù** 13.00
The classic Italian dessert
- 9. Tartin di Mela** 12.00
Puff pastry spread with almond butter topped with
sliced apples and caramelised sugar & cinnamon.
Served with whipped cream

CHEESE / BISCOTTI

- 10. Tavolazza di Formaggi** 16.50
Assorted Italian cheeses with crackers & roasted walnuts
- 11. Biscotti e Vin Santo** 9.00
Home-made biscotti with Tuscan Vin Santo

DESSERT COCKTAILS

- 12. Sofia** 15.50
Napoleon brandy, Vedrenne, white Cream de Cacao,
fresh cream
- 13. Gina** 15.50
Suntory Banana Crème, Galliano Amaretto, fresh cream
- 14. Sabrina** 15.50
Cointreau, Absolute vodka, Bailey's, Kahlua, Galliano
Amaretto
- 15. Monica** 15.50
Cointreau, Galliano Amaretto, Vedrenne,
white Cream de Cacao topped with whipped cream

VINI DOLCI - dessert wines (60ml serving)

- 16. **Vin Santo** 6.00
intense colour & honeysuckle flavours
- 17. **Marsala Fine** 6.00
Sicilian fine Marsala; dark, syrupy full-flavoured

DIGESTIVI - digestifs Remedial shots to aid digestion

- 18. **Limoncello** 7.50
Voluptuous tastes of sun-drenched lemons
- 19. **Averna Amaro** 7.50
Bitter-sweet herbs & herbal roots
- 20. **Grappa Bianco** 7.50
Distilled grape-vine with a distinct kick in it, so be warned
- 21. **Strega Alberti** 7.50
Saffron and herbs
- 22. **Sambuca** 7.50
Thick, sweet aniseed flavour
- 23. **Sambuca Nera** 7.50
Liquorice and aniseed
- 24. **Amaretto** 7.50
Bitter-sweet essence of almonds & spice
- 25. **Frangelico** 7.50
Essence of hazelnuts

PORTS & BRANDY

- 26. **Taylors First Estate Port** 13.00
- 27. **Napolean Chatelle Brandy** 11.00
- 28. **Remy Martin Champagne Cognac** 16.00
- 29. **Glenfiddich 12yr Scotch Whiskey** 16.00
neat or on the rocks

HOT BEVERAGES

- 30. **Espresso coffee** 3.50
without milk (long black, short black)
- 31. **Espresso coffee** 4.00
with milk (capucino, macchiato, flat white, caffè latte)
- 32. **Mochaccino** 5.00
Espresso coffee with hot chocolate
- 33. **Hot Chocolate** 5.00
Real Italian-style hot chocolate thick & creamy topped with whipped cream
- 34. **Caffé Corretto** 5.50
Espresso caffè with a dash of grappa or sambuca
- 35. **Hot Sambuca** 10.00
Double-espresso with a shot of sambuca topped with cream & cinnamon
- 36. **Strega Nera** 10.00
Double-espresso with Strega, cream & brown sugar
- 37. **Extra espresso shot** .50
- 38. **Tea** 3.50
Black, Peppermint, Chamomile or Green Ginger