

## CHEESE

one cheese 12          two cheeses 18

three cheeses 24      four cheeses 30

**Gorgonzola dolce** – this cheese is a veined Italian blue cheese, made from unskimmed cow's milk. It can be buttery or firm, crumbly and quite salty, with a "bite" from its blue veining.

**Asiago** is a cow's milk cheese, produced only on the Asiago plateau in the Veneto foothills in Italy. The cheese-making tradition in the provinces of Vicenza and Trento.

**Truffle pecorino** – originally comes from the Italian island of Sardinia this raw sheep's milk cheese is infused with black truffle paste that has been aged to develop its own character. During the aging process, oil and vinegar are applied to the cheese's rind to prevent weight loss.

**Ocelli al malto d'orzo e whiskey** – this is a newly created original cheese. Only a few, carefully selected wheels are aged over a very long period of time and then coated with malted barley and whisky. The final result is a unique cheese with a strong and complex fragrance.

*All our cheeses are served with condiments + lavosh. Ask your waiter for wine recommendations.*

## DOLCE

Sicilian **donuts**, homemade persimmon jam + Zanzibar rum sultana gelato 16

Flamed mandarin **bombe alaska** 17 (gf, nf)

Our traditional **tiramisu** 'alla pentola' (nf) 17

**Cannolo** - sweet ricotta encrusted with pistachio, dark chocolate + chopped candied orange 7 pp

Green **apple + rhubarb** mousse, coconut crumble 16 (gf)

Chocolate, salted caramel + amaretto **torta** 17 (contains nuts, gf)

Whilst we endeavour to accommodate any dietary requirements, we cannot 100 percent guarantee a transference of allergens in regards to specific dietary requirements in our restaurant, for more specific information regarding menu items please see the manager

PTO

## **TEAS & COFFEE**

**affogato** 11 - add liquor 18

english breakfast, earl grey, lemongrass/ginger,  
peppermint, green tea, chamomile, mint 4  
espresso, short macchiato 4  
latte, cappuccino, flat white, long black 5

## **PREMIUM**

Barolo Chinato 18  
Amaro Del Palazzone 22  
Grappa Scura 30

## **GRAPPA**

Amaro Nonino 16  
Jarno 'In Barrique' 18  
nardini 'aqua di cedro' 14  
di Barolo 15  
Jarno Bianca 16  
Luigi Francolini Nebbiolo da Barolo Riserva 14  
Luigi Francolini di Erbaluce 13

## **FORTIFIED WINES**

Valdespino Pedro Ximenez sherry 12  
Grand Burge Tawney Port 12  
Rutherglen Muscadelle 11  
Ynocente Fino de Berry 12

## **ITALIAN LIQUEURS & DIGESTIVES**

Amaro Montenegro 11  
Amaro Averna 11  
Fernet Branca 12  
Di Saronno Amaretto 12  
Liquore Strega 12  
Villa Massa Limoncello 14  
Frangelico 12  
Sambuca Bianca 13  
Sambuca Nera 13  
Cynar 14  
Toro Centerba 16  
Amaro Ramazzotti 14

## **SWEET WINE**

Moscato "Viberti d'Asti" DOCG 14  
Nicosia Zibibbo Terre Siciliane IGT 13  
Moscato di Noto 14