

restaurant**bar**pizzeria

CUCINA **105**



desserts

crème brulee al cioccolato bianco

white chocolate creme brulee with savoiardi biscuits

tiramisu classico al bicchiere con amaretti

italian style tiramisu served in a glass with crushed amaretti

torta di ricotta

baked ricotta cheesecake with strawberry coulis

crostata di banana caramellizzate

tart with chocolate ganache and caramelized banana in caramel sauce.

tortino al cioccolato dal cuore tenero

dark chocolate fondant served with hazelnut ice cream

tortino di mele con crema inglese

nonna style apple cake with creme anglaise

crepella con nutella

crepe filled with nutella, honey and ricotta with vanilla ice cream

affogato con liquore

vanilla ice-cream with espresso and frangelico liquor

gelato misto

3 scoop of gelato

selections are: chocolate, strawberry, lemon, vanilla & hazelnuts

* cakeage \$2 per person served with a scoop of ice cream

coffee & teas

short black	3.0
macchiato	3.5
long black	4.0
flat white	4.0
cappuccino	4.0
café latte	4.0
mocha	4.5
hot chocolate	4.0
assorted teas	4.0
coffee flavours - hazelnut, caramel, vanilla	1.0
decaf, extra shot, soy milk	1.0

dessert wine

2010 **penfolds cellar reserve viognier** (375 ml) barossa sa **35.0**

fortifieds

penfolds club port **6.0**

galway pipe port **7.0**

pedro ximinez sherry spain **10.0**

aperitif

sambucca white & black, **7.0**

limoncello, grappa, averna, cynar **8.0**

montenegro **10.0**

cognac

hennessy vs, courvoisier vs **9.0**

remy martin vsop **12.0**

courvoisier xo **19.0**