

## FORMAGGI / CHEESE

<b>Gorgonzola Piccante</b> Intensely flavoured compact blue from Milano	13.0
<b>Langherino</b> Soft ripened cow & sheep's milk cheese. Delicate & harmonious	13.0
<b>Garrotxa</b> Old farmhouse recipe, nutty and herbaceous, mild goat's cheese	13.0
<b>Manchego</b> Slow aged, hard sheep's cheese, dry, yet rich and creamy	13.0
<b>Carboncino Tre Latti</b> Ash rolled 3 milk cheese from Piedmont	13.0
3 cheeses	32.5
4 cheeses	43.5
All served with fresh pear, quince paste, fig & walnut toasts	

## DOLCI / DESSERT

<b>Vanilla Crème Brûlée</b> Vanilla Crème Brulee, lemon biscotti, citrus mint salad	13.5
<b>Tiramisú</b> Traditional espresso dessert	13.5
<b>Budino di Datteri</b> Sticky date pudding, vanilla poached pear, candied ginger icecream, hot caramel, pistachio crumb	13.5
<b>Delizie di Cioccolato</b> Almond chocolate nougat, home made chocolate crumb ice cream, chocolate mousse, chocolate grappa sauce	13.5
<b>Passionfruit Mascarpone Semifreddo</b> Cassis sorbet, glass wafer, passionfruit dust	13.5

## VINI DOLCI / DESSERT WINE

<b>Campbells Of Rutherglen</b> Muscat NV (Victoria)	10.0	47.0
<b>Lone Goat</b> Botrytis Selection (Canterbury)	12.0	58.0
<b>Domain de Durban</b> Muscat Beaumes de Venise 06 (France)	13.0	63.0
<b>De Bortoli</b> 'Noble One' Botrytised Semillon 06 (Riverina)	15.5	73.0
<b>Valdespino El Candado</b> Pedro Ximenez Sherry (Jerez, Spain)	10.5	54.0

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**PREGO**  
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**BUON APPETITO**