

## <u>Dolci</u>

Italian baked Alaska Raspberry white chocolate gelato, light sponge, Italian meringue with berry compote	\$14
Crème Brulee (gf) with berry compote and vanilla bean cream	\$14
Mousse di Cioccolato (gf)  Dark chocolate mousse, hokey pokey sauce with berry compote	\$14
Passionfruit Cheesecake Baked cheesecake, biscuit base with passionfruit pulp	\$14
Tiramisu Classico Savoiardi sponge soaked in espresso liqueur and layered with mascarpone	\$14
<b>Gelato</b> (choose 3) (gf) Vanilla Bean, Dark Chocolate, White Chocolate Raspberry, Salted Caramel	\$14

## **Digestives**

Italian Dessert Wine	\$10
Served chilled. Refer to staff / special board	
moncello	\$10
A taste sensation that refreshes the palette. Served chilled	

Special Coffee Choose your liqueur or spirit, or try the 'Capriata Special'	\$10
After Dinner Port Refer to staff / special board	\$10
Long Black, Tea, Latte, Mocha, Hot Chocolate, Flat White, Cappuccino	\$4.50