

FINALE

Our lovely layered **Butterscotch Caramel cake, crushed toasted pecans** 16.
3yr Tinta Negra Madeira, Barbeito (Madeira, Portugal) 10.

Crostata di Lampone, White chocolate & fresh raspberry tart, hazelnut shortbread crust, pistachio gelati 16.
2017 Sauternes, Château Guiraud (Bordeaux, France) 20.

Crème Brûlée, Madagascar vanilla bean, brown sugar torched 14.
Grand Pré Vidal Icewine (Nova Scotia) 17.

Torta al Cioccolato, 12 layers of chocolate cake, chocolate cream & coffee liqueur ganache 18.
Grandfather Rare Tawny, Penfold's (South Australia, Australia) 20.

Amalfi Lemon Cheesecake, Italian meringue, pomegranate marmellata, graham cracker crust 16.
Fine White Port, Croft (Douro, Portugal) 15.

Peanut Butter & Chocolate Ripple Sundae, hot fudge sauce, peanut brittle, whipped cream 14.
'Noe' VORS 30yr PX Sherry, Gonzalez Byass (Jerez, Spain) 13.

Our handmade **Gelati & Sorbetti** 4. per scoop

Gelati – Vanilla Bean, Chocolate, Hazelnut, Pistachio, Espresso, Key Lime

Sorbetti – Lemon, Raspberry, Mango, Pineapple

AFTER DINNER DRINKS

SPECIALTY COFFEE & TEA

Illy Espresso/Macchiato	4.00
Illy Cappuccino	5.00
Illy Caffè Latte	5.00
Our custom blend Coffee	3.50
Dammann & Numi Teas	3.50
Espresso Corretto	6.00
"Corrected" with a splash of your favourite liqueur	
Special Coffee 1.5oz liqueur, your choice	12.

DESSERT & FORTIFIED WINES 2oz btl.

3yr Tinta Negra Madeira, Barbeito	10.	70.
Pomme D'or, Domain Grand Pre	10.	50.
Sauternes, Château Guiraud '17	20.	100.
Vin Santo Di Montepulciano '11	16.	90.
'Noe' VORS 30yr PX Sherry	13.	80.

VINTAGE PORT & TAWNY

Taylor LBV '19	12.
Taylor Tawny 20-Year Old	17.
Taylor Tawny 10-Year-Old	12.
Penfold's Grandfather Tawny	20.

AMAROS

Nonino, Friuli	12.
Montenegro, Bologna	12.
Vecchio, Calabria	8.
Antica Torino, Torino	12.

COGNAC & ARMAGNAC

Courvoisier VS	12.
Rémy Martin VSOP	10.
Hennessy XO	24.
Castarede VS Armagnac	14.