

## FINALE

- Our lovely layered Butterscotch Caramel cake, crushed toasted pecans 10.
- Torta al Limone, shortbread crust, lemon custard, torched Italian meringue 10.
- Paris-Brest, choux pastry, hazelnut Montée, almond crunch 10.
- Crème Brûlée, Madagascar vanilla 10.
- Chocolate & hazelnut tart, 65% Madirofolo chocolate, Madagascar, pistachio crust, cocoa nib dentelle, caramelized pear gelato 12.
- Spiced Cheesecake, baked cardamom cheesecake, cinnamon streusel crust, apple compote 10.
- Peanut Butter & Chocolate Ripple Sundae, hot fudge sauce, peanut brittle, whipped cream 10.
- Our handmade Gelati & Sorbetti 3. per scoop
- Gelati** - Hazelnut, Pistachio, Chocolate Peanut Butter, Caramel Macchiato, Vanilla, Chocolate
- Sorbetti** – Blood Orange Aperol, Lemon, Mango, Raspberry

## AFTER DINNER DRINKS

### SPECIALTY COFFEE & TEA

Illy Espresso/Macchiato	3.50
Illy Cappuccino	4.00
Illy Caffè Latte	4.50
Our custom blend Coffee	3.25
Dammann & Numi Teas	3.25
Espresso Corretto	5.50
“Corrected” with a splash of your favourite liqueur	
Special Coffee 1.5oz liqueur, your choice	9.

### DESSERT & ICE WINES

	2oz	btl.
Rutherglen Muscat	10.	62.
Benjamin Bridge Borealis '15	22.	72.
Innisklin Vidal '17	15.	90.

### VINTAGE PORT & TAWNY

	2oz
Taylor LBV '14	12.
Taylor Tawny 20-Year Old	17.
Taylor Tawny 10-Year-Old	12.
Penfold's Grandfather Tawny	17.

### AMAROS

	1.5oz
Nonino, Friuli	12.
Averna, Sicily	10.
Vecchio, Calabria	8.
Antica Torino, Torino	12.

### COGNAC & ARMAGNAC

	1oz
Courvoisier VS	8.
Remy Martin VSOP	10.
Remy Martin XO	18.
Baron de Pichon-Longueville VSOP	14.