

dolci | dessert

panna cotta al miele e vaniglia*	14.5
honey and vanilla infused panna cotta served with house made gelato	
semifreddo alle nocciole*	16
raisin and hazelnut semifreddo served with crostoli and pear purée	
mascarpone al cacao	17
mascarpone whipped with strega, tia maria and served with savoiardi biscuits soaked in coffee, sprinkled with bitter cocoa	
tartina di pera	16
almond spiced pear tart, served warm with macadamia nut gelato and macadamia crumble	
fondente al cioccolato	17
soft centred chocolate fondant infused with fresh espresso served with mascarpone cream and shaved belgian dark chocolate	

*the *panna cotta* and *semifreddo* can be served gluten free upon request

piatto di formaggi | cheese

single 16 / trio 25

your choice of either a single or trio of cheeses served with pear, dry figs, quince, lavosh, grissini and crostini

gorgonzola piccante d.o.p verde pascolo: cow's milk cheese from italy. firm and buttery with a sweet sharp finish

provolone piccante auricchio 1877: semi hard cow's milk cheese produced in lombardia, italy. mild and delicate in flavour

pecorino in paglia: pasteurised sheep's milk from italy, aged in hay

parmigiano: 18 month aged parmesan from Italy

testun ocelli al barolo: a mountain cheese made with sheep and goat's milk packed in grape must

taleggio: a semi-soft cheese made with buffalo milk produced in lombardia, italy