DESSERTS

ROCHER	14.00	LEMON SORBET	12.00	
Hazelnut chocolate mousse coated with dark chocolate, and served with raspberry coulis		Sorbet-filled lemon shell, served on a b whipped cream	ed of	
PANCAKES AND MAPLE SYRUP	12.00	CASSATA	12.00	
Crepe-style pancakes served with vanilla ice		Chocolate, zabaione and nougat		
cream		ice creams, served on a bed of whipped cream		
HOME-MADE CRÈME CARAMEL (GF)	10.00	BACI KISS	13.00	
Baked custard cooked in a caramel sauce,		A chocolate and hazelnut shell encased		
and served with whipped cream		around a soft centre of nougat ice cre	cream,	
CHOCOLATE MOUSSE (GF)	11.00	and served on a bed of whipped cream		
Topped with whipped cream		VANILLA CRÈME BRULEE (GF) 14.50		
SYMPHONY OF BERRIES	14.50	Made with fresh vanilla beans, and served with a scoop of raspberry sorbet		
Strawberries, blackberries and blueberries				
cooked in a brandy syrup, and served with		PASSION DELIGHT	12.00	
crepe-style pancakes and vanilla ice cream CANNOLI	14.50	Passionfruit ice cream coated in dark chocolate, and served on a bed of whipped cream		
Fried pastry dough filled with chocolate,		CARAMEL DELIGHT	12.00	
ricotta and pistachios		Caramel gelato with a soft caramel centre,		
SICILIAN PEAR AND RICOTTA TORTE	14.50	rolled in a soft sponge cake coating, and		
Sicilian-style cheesecake infused with pear	served of a bed of whipped cream			
liqueur, and served with vanilla ice cream		CHOCOLATE SOUFFLE	14.50	
HOME-MADE SORBETS (GF)	13.50	Dutch dark chocolate, served with vanilla ice cream and raspberry coulis		
Scoops of raspberry, mango and strawberry				
sorbets, drizzled with Galliano		VANILLA ICE CREAM	2.50 per scoop	
TIRAMISU	13.00	Served plain, or with chocolate, strawberry or caramel topping		
Layered sponge cake filled with mascarpone				
and coffee liqueur, topped with chocolate				

COFFEE AND TEA

powder, and served with whipped cream

Cappuccino, Flat White, Latte, Mocha, Long Black, Espresso, Piccolo, Macchiato, Hot Chocolate **3.80**

In a Mug **0.40**; Soy Milk **0.50**Decaf **0.50**; Extra Shot **0.50**Add Caramel, Hazelnut or Vanilla **0.50**

English Breakfast, Earl Grey, Camomile, Peppermint, Green **3.80**

Jamaican with Tia Maria 12.50

Mexican with Kahlua 12.50

Italian with Sambuca 12.50

Roman with Galliano 12.50

Irish with Whiskey 12.50

APERITIFS

ROSETTI IL NOSTRO

Vinsanto del Chianti

Glass **12.00** 375mL Bottle **44.00**

Penfolds Club Port **8.50**Galway Pipe **12.50**Penfolds Grandfather Port **16.00**Hennessey VS Cognac **14.00**Hennessey VSOP Cognac **16.50**Hennessey XO Cognac **21.00**Calvados **16.00**