

## dolci | dessert

<b>panna cotta al miele e vaniglia*</b>	<b>14.5</b>
honey and vanilla infused panna cotta served with house made gelato	
<b>semifreddo alle nocciole*</b>	<b>16</b>
raisin and hazelnut semifreddo served with crostoli and pear purée	
<b>mascarpone al cacao</b>	<b>17</b>
mascarpone whipped with strega, tia maria and served with savoiardi biscuits soaked in coffee, sprinkled with bitter cocoa	
<b>tartina di pera</b>	<b>16</b>
almond spiced pear tart, served warm with macadamia nut gelato and macadamia crumble	
<b>fondente al cioccolato</b>	<b>17</b>
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 al tartufo:** pasteurised sheep's milk from italy, aged with black truffle

**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