

CIAO

Dessert Menu

Vanilla Bean Panna Cotta, Raspberries, Ricciarelli Biscuit	16
Seasonal Gelato/Sorbetto – Two Scoops	14
Tiramisu - Coffee, Lady Fingers Biscuit, Mascarpone, Marsala	16
Affogato with choice of Liqueur – Noisetto, Frangelico, Amaretto, Baileys	17

For Sipping

Dessert Cocktails

Espresso Martini – Vodka, Kahlua, Espresso
Tiramisu Cocktail – Kahlua, Frangelico, Baileys, Espresso
Sgroppino Slushy – Limoncello, Heiwa Yuzushu, Lemon, Prosecco

Dessert Wines

2020 Bodegas Toro Albala, Don Px Cosecha, Montilla-Moriles, Spain
2020 Marabino, 'Muscatredda' Passito, Sicily, Italy
2021 Praeter, 'Blue Note' Chinato, Pyrenees, Vic, Aus

Whiskey/Scotch

Oban Single Malt 14yo
Talisker Special Release 8yo
Glenmorangie Nectar d'Or
Dalmore Cigar Malt
Johnnie Walker Blue
Yamazaki Distiller's Reserve 12yo

Digestivo

Nonino Amaro Riserva
Amaro Montenegro
Fernet-Branca
Walcher Saltner's Amaro
Limoncello

Tea & Coffee

Espresso	4
Flat White/Latte/Cappuccino	5.5
Tea	5

CIAO

0% EFTPOS, 0.75% Mastercard Debit, 0.50% Visa Debit, 1.25% Credit Card, Amex & JCB,
1.6% Diners, 1.8% UnionPay Credit & 0.8% UnionPay Debit Surcharge Applies.
10% Sunday Surcharge | 15% Public Holiday Surcharge

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances. Purchased ingredients also contain food allergens and intolerances. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.