



DOLCE

CICERONE'S TIRAMISÙ \$16

Mascarpone, Coffee Ladyfinger, Salted Caramel, Chocolate

CREMA CATALANA \$15

Citrus Infused Crème Brûlée, Pistachio Crumb

LEMON MERINGUE \$15

Mapo Lemon Sorbet, Burnt Meringue, Amaretti, Rosemary Oil

GELATO \$12

Mapo Ricotta & Choccolate Gelato, Whipped Cream



Please notify us prior to the reservation regarding any dietaries.
Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, gluten.
Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.
All card transactions incur a 1.50% surcharge.

COCKTAIL “DOPOCENA”

CICERONE’S ESPRESSO MARTINI \$25

Tonka Infused Vodka, Caffe Borghetti, Espresso, Sugar

ALEXANDER de ROMA \$25

Yuzu Gin, Crème de Banana, Cream

VINO DOLCE

COLOMBA BIANCA “Legadi” \$13

Zibibbo ~ Sicily, Italy

JOADJA DISTILLERY PX \$18

Pedro Ximenez ~ Jerez, Spain

AMARI & GRAPPA

AMARO LAZIALE COLAZINGARI 15

AMARO DEL CAPO 15

AMARO CIOCIARO 15

AMARO NONINO 15

AMARO MONTENEGRO 13

UNICO LIMONCELLO 14

FERNET BRANCA 14

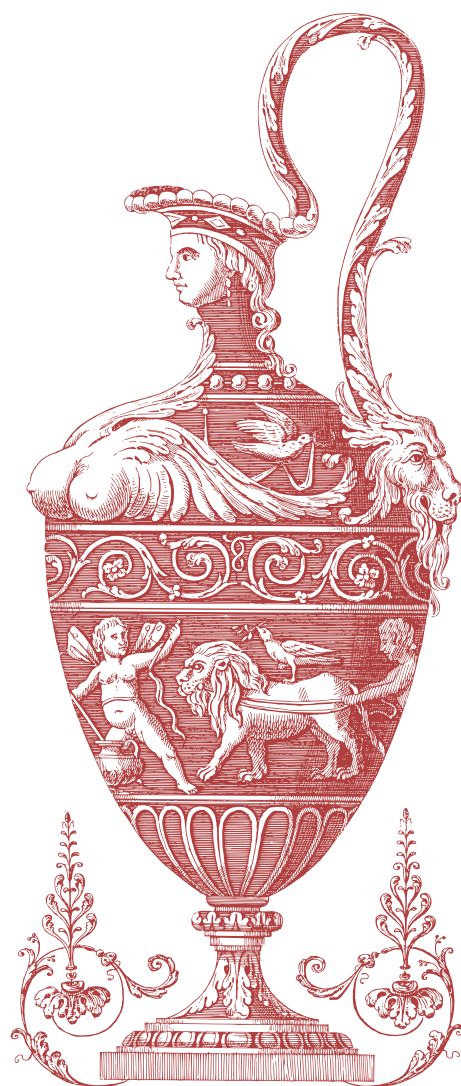
AVERNA 15

BAILEYS 13

SAMBUCA MOLINARI 16

GRAPPA MOSCATO FRANCOLI 16

GRAPPA NONINO BARRIQUE 18



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