



DOLCE

CICERONE'S TIRAMISÙ \$16

Mascarpone, Coffee Ladyfinger, Salted Caramel, Chocolate

CREMA CATALANA \$16

Citrus Infused Crème Brûlée, Pistachio Crumb

LEMON MERINGUE \$16

Mapo Lemon Sorbet, Burnt Meringue, Amaretti

GELATO \$12

Mapo Ricotta & Choccolate Gelato, Whipped Cream

AFFOGATO \$15

Mapo Ricotta Gelato, Coffee

Noisetto + \$9

Amaretto + \$9



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.

Outside cakes will incur a \$3 per person cakeage service fee.

All card transactions incur a 1.50% surcharge.

VINO DOLCE

2024 Le Macchie 'Se Bo Be Bi' \$22

Malvasia Puntinata Passito - Lazio, Italy

Made from late-harvested, dried Malvasia Puntinata grapes, resulting in a sweet, golden wine with rich flavours of dried apricots, honey, figs and citrus, balanced with fresh acidity.

2023 Visner di Pegola 'Selezione Vino e Viscole' \$16

Montepulciano, Sangiovese, Visciole - Marche, Italy

Aromatic wine, characterised by a fruity bouquet with a clear scent of sour cherry. Full bodied, its sweetness is undercut by a pleasant bitterness and dry finish.

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

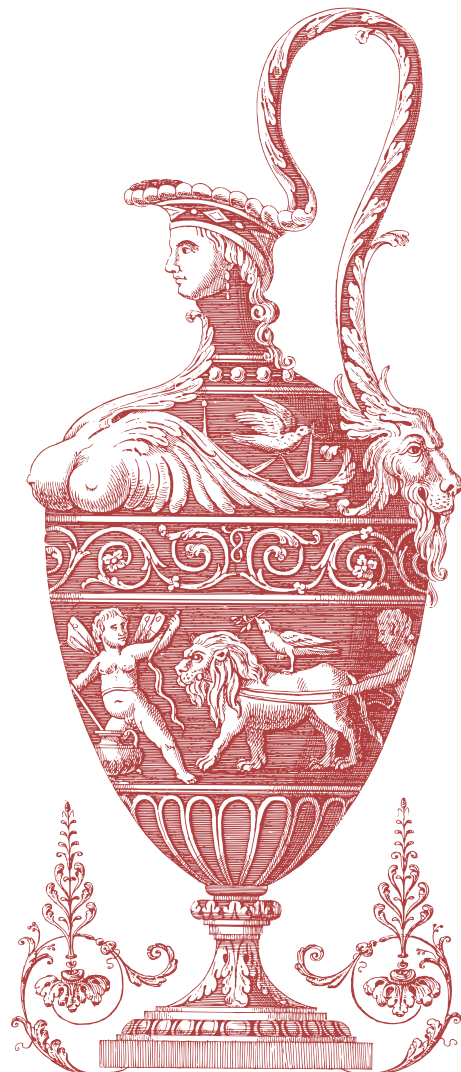
AVERNA 15

BAILEYS 13

SAMBUCA MOLINARI 16

GRAPPA MOSCATO FRANCOLI 16

GRAPPA NONINO BARRIQUE 18



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