

# DESSERT

## **BLACK COCOA PAVLOVA** (V, GF)

Black Cocoa Meringue, Salted Honeycomb Gelato, Seasonal Citrus, Passion Fruit, Dark and Stormy Froth - 16

## **CARROT CAKE**

Saffron Gelato, Tamarind Sultana Purée, Walnut Dukkah - 16

## **SALTED CARAMEL BUDINO**

Chocolate Tuille, Vanilla Whipped Cream, Caramel Popcorn - 14

## **GIANDUJA BROWNIE** (GF)

Hazelnut, Dark Chocolate Cremeux, A5 Miyazaki Charred Tallow, Mint Coco Nib Gelato - 18

## **THE RASPBERRY**

Raspberry Leaf Tea, Toasted Buckwheat, Raspberry Consommé, Cucumber Honeydew Granita - 21

## **SELECTION OF GELATO & SORBET - 9**

Seasonal Offerings

# LATE LIBATIONS

Vietti Moscato d'Asti, 2020, Piedmont, Italy, MV – 14 2oz | 18 6oz

Antinori Muffato della Sala, Sauvignon Blanc Blend, 2009, Umbria, Italy – 21

Le Ragose Recioto della Valpolicella Classico, 2015, Veneto, Italy – 28

Far Niente, Dolce, Late Harvest Wineter, 2015, Napa Valley, California – 34

Niepoort 10 Year Tawny Porto, Portugal – 19

Niepoort 20 Year Tawny Port – 24

Taylor Fladgate 30 Year Tawny Porto, Portugal – 42

Lazzaroni Amaretto – 10

*Cafe Fumoso*, Dos Hombres Mezcal, Espresso, Cascara Liquor, Mesquite Honey – 20