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# DOLCI

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## BOMBOLONI

Baby cinnamon sugar doughnuts, nutella, candied orange 15  
(AVAILABLE AS VEGAN, JUST ASK)

## AMARETTO CRÈME BRÛLÉE

Brûléed top, amaretto biscuit (AVAILABLE AS GLUTEN FREE, JUST ASK) 16

## BOMBE ALASKA

Passionfruit gelato covered in flame torched meringue 14

## CANNOLI SICILIANI

Sweet ricotta, candied fruit, pistacchio \$6 Each

## TORTA DI CHOCOLATO

Warm molten chocolate pudding, almond Cantucci biscotto  
(AVAILABLE AS GLUTEN FREE, JUST ASK) 15

## TIRAMISÚ FOR 2 TO SHARE

Mascarpone mousse, espresso, marsala cacao sponge 26

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# CAFFE + TEA

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Coffee by Rom Caffe, full cream or soy milk available 3.5  
EBT, Earl Grey, Chamomile, Peppermint, green Tea 4

*Farm Viganò*

DINING WEDDINGS EVENTS

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# AMARI

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Amaro (Italian for “bitter”) is an Italian herbal spirit that is commonly drunk as an after-dinner digestive. It usually has a bitter-sweet flavour and is typically produced by macerating herbs, roots, flowers, bark, and/or citrus peels in alcohol, either neutral spirits or wine, mixing the filtrate with sugar syrup, and allowing the mixture to age in casks or bottles.

Amaro Montenegro, Bologna Italy 9

Rossa Amara, Sicily Italy 10

Amaro Averna, Sicily Italy 10

Cynar, Liguria Italy 9

Bepi Tosolini Amaro, Friuli Italy 12

Amaro Lucano, Basilicata Italy 9

Fernet Branca, Milano Italy 9

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# VINO DOLCE

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Pizzini Picolit 375ml King Valley, Vic 42

Springvale ‘Louisa’ 375ml Gewürztraminer Freycinet, Tas 36

*Farm Viganò*

DINING WEDDINGS EVENTS