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## DOLCI

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### RICOTTAMISÚ

Tiramisu with ricotta mousse, espresso, marsala, cacao sponge and pistacchio .....16

### BOMBOLONI

Baby cinnamon sugar doughnuts, nutella .....15

### AMARETTO CRÈME BRÛLÉE

Brûléed top, amaretto biscuit .....16

### CANNOLI SICILIANI

Sweet ricotta, candied fruit, chocolate .....\$6 Each

### TORTA DI CHOCOLATO

Warm molten chocolate pudding, cantucci biscotto .....15

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## CAFFÈ + TEA

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Coffee by Rom Caffè, 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, Basilcata 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