

Italian  
Kitchen

## DESSERT

Raspberry & Vanilla Mousse Cake 11  
coconut dacquoise, vanilla bean mousse, raspberry gelée

Limoncello Lava Cake 11  
lemon sponge cake, limoncello cream, vanilla bean gelato

Tiramisu 11  
mascarpone mousse, espresso soaked lady fingers  
mocha anglaise

Zeppole 11  
italian style doughnuts, vanilla crème anglaise

Ciocolato Pot De Creme (vegan) 11  
valrhona dark chocolate mousse, coconut strawberry cream  
pistachio crumble

Deconstructed Lemon Meringue Pie 11  
lemon, cream, italian meringue  
white chocolate almond gelato

House Made Gelato & Sorbetto 9  
daily selection

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## AFTER DINNER

### DESSERT WINE

		
Graham's Late Bottle Vintage PORTUGAL (750ml)	9 <sup>95</sup>	78
Quail's Gate 'Optima' Vidal OKANAGAN BC (375ml)	12 <sup>50</sup>	88
Burrowing Owl 'Corjua' OLIVER BC (375ml)	15	97
Rubinello Vajol Recioto 2011 ITALY (500ml)	19 <sup>95</sup>	198
Warres Vintage 1980 PORTUGAL (750ml)	35 <sup>95</sup>	399
Tedeschi 'Capitel Fontana' Recioto 2005 ITALY (500ml)		184

### COGNAC | ARMAGNAC | BRANDY

St Remy Brandy	V.S.O.P.	6 <sup>50</sup>
Saint Vivant Armagnac	V.S.O.P.	15
Remy Martin	V.S.O.P.	15
Remy Martin	X.O.	40
Remy Martin	LOUIS XIII	235
Tesseron	LOT #76 X.O. TRADITION	37
Tesseron	LOT #29 X.O. EXCEPTION	199

WORLD CHARM  
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### AMARO

Amaro, Italian for “bitter”, is herbal liqueur commonly consumed as an after-dinner digestif. Usually bittersweet with a syrupy feel, it has an alcohol content between 16-40%. Every amaro is different, and there are hundreds. Many are local and artisanal, made by infusing grape brandy with a closely guarded blend of herbs, flowers, aromatic bark, citrus peel and spices, ranging from cardamom to elderberry flowers. It's then sweetened with a sugar syrup & slowly aged.

Montenegro	AMARO ITALIANO	8 <sup>50</sup>
Gancia	FERNET	8 <sup>50</sup>
Averna	AMARO SICILIANO	9 <sup>50</sup>
Fernet Blanca	AMARO	9 <sup>50</sup>
Nonino	QUINTESENTIA	11 <sup>50</sup>
Varnelli	AMARO SIBONA	15
Poli	VACA MORA	17
Varnelli	AMARO DELL' ERBORISTA	20

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### GRAPPA

Grappa is pomace of the grape skins, seeds and stalks that are left over from the winemaking process. A second process of distillation then extracts the remaining flavours. In Italy, grappa is called “healthy water” because at the end of a rich meal, it's sipped to enhance relaxation and digestion. Grappa is an aromatic and neutral spirit with great digestif qualities.

Alexander	BIANCO	7
Nonino	MERLOT	13
Marzadro	LE DIC OTTO LUNE	13 <sup>50</sup>
B <sup>LO</sup> Nardini	BASSANO	14
B <sup>LO</sup> Nardini	BASSANO RISERVA	14 <sup>50</sup>
Marchesi di Gresy	MOSCATO	14 <sup>75</sup>
Marchesi di Gresy	DOLCETTO	14 <sup>75</sup>
Marchesi di Gresy	NEBBIOLO	14 <sup>75</sup>
Tedeschi	AMARONE	15 <sup>50</sup>
Marchesi Antinori	'TIGNANELLO' SANGIOVESE	18
B <sup>LO</sup> Nardini	RISERVA 15YR ANNI	18
Tenuta San Guido	'SASSICAIA' CABERNET SAUVIGNON	28
Castello Banfi	'POGGIO ALLE MURA' SANGIOVESE	31

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## SCOTCH

### BLENDED

Johnnie Walker	BLACK 12 YEAR	10
Johnnie Walker	GREEN 15 YEAR	16 <sup>50</sup>
Johnnie Walker	GOLD	18
Johnnie Walker	18 YR	31
Johnnie Walker	BLUE	45

### SINGLE MALT

Glenlivet	12 YR	11
Glenlivet	18 YR	26
Glenlivet	21 YR	47
Glenlivet	19 YR DELNABO	50

Dalmore	12 YR	16
Dalmore	15 YR	18
Dalmore	18 YR	28
Dalmore	CIGAR MALT	29
Dalmore	KING ALEXANDER III	35

# Italian Kitchen

## SCOTCH

Aberlour	10 YR	11
Aberlour	12 YR	13
Aberlour	A'BUNADH	24

Macallan	12 YR	17
Macallan	15 YR	28
Macallan	GOLD	14
Macallan	AMBER	23
Macallan	SIENNA	32
Macallan	RUBY	50
Macallan	RARE CASK	69

Laphroaig	10 YR	16
Lagavulin	16 YR	24
Oban	14 YR	21