

THEOMISTRAL

ITALIAN KITCHEN
BY THEO RANDALL

DOLCI

CROSTATATA DI LIMONI DI AMALFI (S) \$98

Homemade Amalfi lemon tart served with caramelized almond, crystallized lemon and sweet sour cream

TORTA MORBIDA AL CIOCCOLATO (S) \$98

Homemade gluten free soft chocolate cake served with mascarpone and vanilla cream, chocolate shave, crumble biscuit and crystallized orange

TORTA DI RICOTTA \$98

CON GELATO ALLA VANIGLIA

Homemade ricotta and sultanas cheese cake served with vanilla ice cream and red wine poached pear

PANNACOTTA \$98

CON INSALATA DI FRUTTA

Homemade vanilla pannacotta served with caramelized almond, seasonal fruit salad and fruit coulis

GELATO AL CIOCCOLATO \$98

CON NOCCIOLE

Homemade chocolate ice cream served with hazelnuts, chocolate sauce and chocolate shave

TIRAMISU (S) \$98

Our signature tiramisu made of mascarpone cheese cream, Illy coffee and finger biscuits served with crumble coffee and cacao powder

SORBETTO O GELATO \$98

Homemade seasonal sorbet or gelato

AFFOGATO AL CAFFE E BAILEYS \$98

Homemade vanilla ice cream served with Illy coffee, baileys liqueur and cacao powder

SEMIFREDDO AL PISTACCHIO \$98

Half frozen pistachio mousse served with hazelnuts biscuit, vanilla sauce, caramelized pistachio and chocolate shaves

PIATTO DI DOLCI (S) Selection of desserts to share For 2 - \$188

DESSERT WINE

MOSCATO \$620

Bottega Pink NV 750ml

GRAPPA

MARCHESI DI BAROLO \$120

COFFEE

ILLY COFFEE \$60

ILLY ESPRESSO SINGLE / DOUBLE \$60/\$65

CAPPUCCINO/LATTE \$70

BREAKFAST TEA / FLAVOURED TEA \$60

HOT CHOCOLATE \$60

DIGESTIF

AMARETTO \$75

AVERNA AMARO \$75

FRANGELICO \$75

FERNET BRANCA \$75

LATTE MACCHIATO \$88

LIMONCINO \$88

SAMBUCA \$88