

DESSERTS

Tiramisu \$15

Nunzio's traditional recipe, topped with crushed hazelnuts & dark chocolate

Crème Brûlée \$14

Vanilla Bean crème brûlée, served with almond bread

Cannoli \$12

2 per serve | Ricotta Honey Pistachio, Vanilla Custard, Amaretto Almond Custard

Fig & Honey Cheesecake \$15

House made cheesecake topped with fresh fig & honey

Mr. Black Affogato \$15

Salted Caramel Gelato with Mr Black Cold Brew Coffee Liqueur. Topped with a butternut biscuit crumb

Nutella Calzone M \$16 | L \$18

Oven baked folded Nutella pizza, served with vanilla gelato

Classic Affogato \$7

Vanilla gelato & espresso. Served with almond biscotti [add Frangelico Hazelnut or Amaretto Almond Liqueur +\$8]

(GF upon request)

Gelato \$4 per scoop

Salted Caramel | New York Chunky Choc | Lemon Sorbet | Mango Sorbet | Strawberry Sorbet | White Chocolate Raspberry | Peppermint Choc Chip | Vanilla | Rainbow

DRINKS

Digestifs \$9

Limoncello

Amaretto

Frangelico

Grappa

Sambuca

Cocktails \$15

Amaretto Sour

Disaronno Amaretto, Lemon, Sugar, Egg White

Espresso Martini

Kahlua, Vodka, Espresso

Iced Vovo

Malibu Coconut Rum, Chambord Raspberry Liqueur, Cream, Coconut, Raspberry Jam

Coffee & Tea

Espresso \$3

Macchiato \$3

Black \$4

White \$4

Caffe Corretto \$9

Espresso w/ Grappa

Chai Latte \$4

Hot Chocolate \$4

Peppermint, Camomile, \$4

English Breakfast, Green Tea

