

CHECK OUT OUR PATISSERIE CABINET FOR A
RANGE OF DAILY DESSERT SPECIALS

DESSERTS FROM OUR KITCHEN

CASSATA NAPOLETANA (GF) 17.5

Nougat and hazelnut ice-cream with candied fruit and raspberry sauce

FLAN DI CIOCCOLATO CON FRUTTI DI BOSCO 17.5

Warm soft-centred Whittaker's chocolate pudding with berry compote and vanilla ice-cream (15 minute wait time)

SOFIA MERINGA (GF) 16.5

Demerara meringue topped with cream, passionfruit sorbet and passionfruit glaze

TIRAMISÙ DELLA CASA 16.5

Tiramisù with espresso and marsala

TRENTINO 17.5

Warm apple shortcake with mascarpone gelato and toasted almonds

GELATO 'AFFOGATO' 14.5

Vanilla ice-cream with a short black

Add a shot of 'Liquore' - sambuca, amaretto or grappa 19.5

LEMON MOUSSE 15.5

An elegant balance of light, tangy and sweet, served with baked blueberries and biscotti

DOLCE DEL GIORNO POA

Dessert of the day - check out our patisserie cabinet or ask our friendly wait staff

ITALIAN REGIONAL SELECTION

Digestifs

Amari Italiani (Digestive) | Grappas Selection 15

MASSA LUBRENSE ANTONIO HOME TOWN SELECTION

Liqueurs

Nocillo | Mirtillo | Finocchietto | Limoncello 15

ANTONIO SELECTION PREMIUM DESSERT WINES

Moscato di Sicilia | Passito di Pantelleria 18

Montefalco Sagrantino 2015 | Vin Santo di Montepulciano 2018 24

COFFEE

Reg. Large

Espresso 5

Long black | Americano | Bongo (piccolo) | Macchiato 5

Flat white | Latte | Chai latte | Cappuccino 6.3 7.3

Vienna | Hot chocolate | Iced Latte

Mochaccino 6.5 8

Iced chocolate | Iced coffee | Iced latte 11.5

Euro Hot Chocolate 8.8

Extras: Decaf | Soy | Almond | Oat | Coconut 1

TEAS

English breakfast | Earl Grey | Peppermint 5

Green | Chamomile | Lemon, honey and ginger

HARNEY & SONS

Paris | Chocolate mint | Hot cinnamon spice 7

Green with coconut | Blackcurrant | Citron

Dragon pearl jasmin | Ginger (caffeine free)