

DESSERT & COFFEE MENU

DOLCI - DESSERTS – ALL \$16.00

Torta Appiccicosa di Date

warm sticky date cake with butterscotch sauce, gelato

Cheesecake della Settimana

please ask your waitperson for the cheesecake of the week

Pannacotta e Pere (gf)

vanilla pannacotta, poached pear in a cinnamon and honey syrup, gelato

Morte dal Cioccolato (gf)

salted caramel and chocolate ganache, nutty crunch topping, gelato

Cannoli Siciliani

crisp pastry shells filled with a tiramisu crème patisserie gelato

Affogato (gf) - please request gluten free option

espresso coffee, Frangelico liqueur, gelato

TRIO DI GELATI E SORBETTI – ALL \$15.00

Napoletano (gf) - vanilla bean, chocolate & strawberry gelati

Caramellino (gf) - butterscotch, chocolate & hazelnut gelati

Cioccomenta (gf) - choc mint, vanilla bean & chocolate gelati

Moca (gf) - coffee, vanilla, chocolate

Cioccobanana (gf) - choc banana, vanilla, chocolate gelati

Biscotto - cookies and cream, vanilla, and butterscotch gelati

Fruttato (gf) (df) - mango, wild berry & lemon sorbetti

Agrodolce (gf) (df) - mojito, lemon, mango

HOUSE TEAS – \$5.00 FOR A POT

English Breakfast, Chamomile, Green Tea, Earl Grey, Peppermint

HOUSE COFFEES - \$5.00 FOR A CUP, \$5.50 FOR A MUG

Carmen's exclusive espresso Italian blend coffee

Cappuccino, Caffé Latte, Flat White, Macchiato, Short Black, Vienna,

Long Black, Caffé Moca, Chai Latte

CAFFÉ CORRETTO – LIQUEUR COFFEE – ALL \$12.00

all served in a tall glass with thick cream

Roman Galliano in a long black or latte

Irish Irish whisky in a long black or latte

Italian Frangelico in a long black or latte

FLAVOURED COFFEE – 50C FOR A SHOT

Hazelnut, Vanilla, Caramel

DIGESTIVI - AFTER DINNER DRINKS

House Port 8

Penfolds Grandfather Port 15

House Cognac 10 Liqueurs please refer to our drinks menu

Dessert Wine 9 Scarborough 2012 Late Harvest Semillon - Hunter Valley



We prefer one bill per table. 10% surcharge will apply for split bills.