

## DESSERT WINES

CAVIT LUNETTA PROCSECCO	7.00
CINZANO ROSE SPARKLING	10.00
VILLA PUCCINI VIN SANTO	9.00
PELLEGRINO MOSCATO DI PANTELLERIA	10.00
O'MARAS IRISH CREAM	7.00
SANDEMAN PORT FINE TAWNY	7.00
COCKBURNS PORT FINE RUBY	7.00
SANDEMAN PORT FOUNDER RSV	9.00
WARRES PORT TAWNY 10 YEARS OTIMA	10.00
WARRES PORT TAWNY 20 YEARS OTIMA	14.00

## DESSERTS

<b>HOMEMADE TIRAMISU</b> <i>Mascarpone cream covered by a row of espresso drenched ladyfingers. Topped with waves of mascarpone and dusted with cocoa powder</i>	6.00
<b>IL PORTO CHEESE CAKE</b> <i>Homemade cheesecake made with ricotta delicately textured with a hint of natural orange essence</i>	6.00
<b>BOMBA</b> <i>Classic vanilla and chocolate gelato separated by a cherry and sliced cinnamon covered almonds finished with chocolate coating</i>	6.00
<b>RAVIOLI DI NUTELLA</b> <i>Homemade dessert ravioli filled with hazelnut cocoa cream served with chocolate gelato and raspberry and chocolate sauce</i>	8.00
<b>POACHED PEAR A LA MODE</b> <i>Bartlett pear poached in merlot reduction with cinnamon and raisins served with vanilla gelato</i>	7.00
<b>CANNOLI</b> <i>Pastry shell filled with a mix of ricotta, chocolate and pistachio</i>	5.50
<b>AFFOGATO</b> <i>Chocolate truffle with zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts topped with cocoa powder and drowned in espresso</i>	8.00
<b>PANNA COTTA</b> <i>Homemade panna cotta served with raspberry sauce</i>	6.00
<b>CANTUCCI</b> <i>Tuscan almond biscotti served traditionally with Vin Santo</i>	9.00
<b>GELATO</b> <i>Hazelnut, Chocolate, Espresso, Pistachio</i>	6.50
<b>SORBETTO</b> <i>Mandarin, Peach or Lemon served in a natural fruit shell</i>	7.00