

LA VÈTTA

VINI DA DESSERT | DESSERT WINES

	Glass 75ml	Bottle
2023 Massolino Moscato d'Asti <i>Piemonte, Italy</i>	\$18	\$80
2022 Pellegrino Pantelleria <i>Pantelleria, Italy</i>	\$22	\$140
2018 Château Closiot Barsac Cuvée Bonneau <i>Sauternes, France</i>		\$320
2010 I Sodi Vin Santo del Chianti <i>Chianti, Italy</i>	\$32	\$190
2018 Disznókő 1413 Szamorodni Edes <i>Tokaj, Hungary</i>		\$160
N/V Valdespino Pedro Ximenez <i>Jerez de La Frontera, Spain</i>	\$15	\$125
N/V Penfolds Grandfather Rare Tawny <i>Magill, SA</i>		\$350

GRAPPE | GRAPPA

Nonnino Moscato Grappa	\$19
Grappa di Vaio	\$18
Grappa Moscato del Piemonte	\$18
Grappa Donnafugata "Mille e una Notte"	\$32

DIGESTIVI | DIGESTIVI

Frangelico	\$15
Amaro Montenegro	\$15
Disaronno Amaretto	\$15
Limoncello Villa Massa	\$15
Braulio Amaro Alpino	\$18
Fernet Branca	\$15
Amaro del Capo	\$16

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DOLCE | DESSERT

Cannolo Tradizionale Ricotta, candied orange peel, cacao & pistachio nibs, mandarin sherbet	\$10
Marnong Misu Our boozy version of the famous 'pick me up' trifle from Treviso, Italy – The Tiramisu. Savoardi biscuits made in Thomastown, caffè Lavazza, malted milk crumb, Lombardy Mascarpone	\$24
Monte Bianco Ovens Valley chestnuts & yoghurt parfait, hazelnut dacquoise, golden raisins, salted butter puff pastry	\$22
Panna Cotta al Cioccolato Chocolate & hibiscus caramel crema, chocolate biscotti, poached rhubarb, cranberries, river mint	\$20
Caprese Torta al Limone Lemon cake, Autumnal citrus marmalade, spiced Fiori di Latte ice-cream, chamomile, fennel & verjuice	\$20

FORMAGGIO | CHEESE

Mauri Taleggio, cow's milk, semi-soft washed rind, Lombardy, Italy, spiced almonds
Berry's Creek Riverine Blue, buffalo milk, Fish Creek, Gippsland, Victoria, honeycomb
Long Paddock Banksia, Organic cow's milk, semi-hard, Castlemaine, Victoria, kumquat & persimmon
Served with Pane di Musica

Single Cheese \$12 | Two \$22 | Three \$30