

LA VÈTTA

DOLCE | DESSERT

Pistacchio e Lamponi Pistachio cheesecake, pistachio and verbena base, glazed raspberries, chambord jelly	\$20
Torta al Cioccolato con Crema alla Menta Fudgy dark chocolate torta, chocolate sauce, mint diplomate	\$20
Arancia, Alloro e Strega Orange shortcake, bay leaf parfait, fresh blood orange, Strega and lemon sauce	\$20
Tiramisù Our boozy version of the famous 'pick me up' trifle from Treviso, Italy. Savoiardi biscuits made in Thomastown, Lavazza coffee, malted milk crumb and mascarpone	\$24

FORMAGGIO | CHEESE

Berry's Creek Riverine Blue Buffalo milk, honeycomb <i>Fish Creek, Gippsland, Victoria</i>	
Long Paddock Banksia Organic cow's milk, semi-hard, Citrus Marmalade <i>Castlemaine, Victoria</i>	
<i>Served with Pane di Musica</i>	
Single Cheese \$12 Two \$22	

CAFFÉ | COFFEE

Coffee Espresso style coffee Full Cream, Skim, Lactose Free, Soy, Almond, Oat +\$0.50 Decaf +\$0.50 Extra Shot +\$1	\$5
Loose Leaf Tea English Breakfast, Earl Grey, Camomile, Green Peppermint, Lemongrass & Ginger	\$5
Chai Masala Housemade Chai Latte Extra Shot +1	\$5

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DESSERT WINES

Glass 75ml | Bottle

N/V	Penfolds Grandfather Rare Tawny	<i>Magill, SA</i>	\$25	
N/V	Valdespino Pedro Ximenez	<i>Jerez de la Frontera, Spain</i>	\$13	
2023	Pellegrino Passito Pantelleria	<i>Pantelleria, Italy</i>	\$20	\$125
2018	Disznókő 1413 Szamorodni Edes	<i>Tokaj, Hungary</i>		\$160
2015	I Sodi Vin Santo del Chianti	<i>Chianti, Italy</i>	\$22	\$190
2018	Château Closiot Barsac Cuvée Bonneau	<i>Sauternes, France</i>		\$230

AMARI

Amaro Montenegro	\$15
Amaro Lucano	\$15
Amaro del Capo	\$16
Fernet Branca	\$17
Averna	\$15
Amaro Camatti	\$17
Braulio Amaro Alpino	\$18
Amaro Tutone	\$19
Cynar	\$20

COGNAC & BRANDY

Vecchia Romagna	\$18
Hennessy VS	\$18
Hennessy VSOP	\$22
Hennessy XO	\$31

GRAPPE

Nonino Moscato	\$19
Moscato del Piemonte	\$18
Donnafugata 'Mille e une Notte'	\$25

DIGESTIFS & LIQUEURS

<i>sweet</i>	
Baileys	\$12
Frangelico	\$14
Amaretto Disaronno	\$14
Chambord	\$14
Limoncello Villa Massa	\$15
Italicus Bergamotto	\$17
Southern Comfort	\$14
<i>herbal</i>	
Drambuie	\$15
Jägermeister	\$15
<i>aromatic</i>	
Paladin Agriganto	\$18
Ouzo 12	\$15
Galliano White Sambuca	\$14
Galliano Black Sambuca	\$14
<i>bitter</i>	
Campari	\$12
Select Apertivo	\$16
Aperol	\$12