

D O P O C E N A

The Italian art of lingering after dinner- a moment to slow down, savour, and connect, whether with a sweet bite, a bold espresso, or a smooth sip of something special.

DOLCI

Cannoli • 14

Three crisp shells filled with sweet ricotta and fine chocolate shards.

Panna Cotta • 12

Classic vanilla bean panna cotta served with a seasonal compote created by our pastry chef.

Sicilian Orange and Almond Cake • 13

A flavourful homemade cake with a delightful balance of citrus and nuts.

Amicucci's Tiramisù • 13

A tradition brought to life straight from Nonna's recipe. A combination of mascarpone, pastry cream, espresso, brandy and a secret twist.

Affogatto alla Crema • 11

Creamy vanilla gelato with a shot of espresso.
Add Amaretto + 5

Gelato di Giorno • 8

Please ask your server for today's selection.

CAFFÈ

Caffè • 3.5

Smooth, rich, freshly brewed coffee.

Espresso Tradizionale • 3.5

Classic Italian espresso.

Americano • 3.5

Espresso topped with hot water for a smoother-lighter cup.

Cappuccino • 4.25

Espresso, steamed milk, and froth.

Lattè • 5

Espresso with warm milk and light foam.

Dairy free milk available upon request.

Sorseggia.
Assaggia.
Fermati un po'.

DIGESTIVI

A popular Italian tradition, served after dinner.

Limoncello • 8.5

Bright and citrusy, perfect with Panna Cotta or Gelato.

Grappa • 9

Bold and aromatic, a beautiful match for Cannoli or Almond Cake.

Sambuca • 8.5

Sweet and aromatic with notes of liquorice, great with Tiramisu.

Frangelico • 8.5

Smooth and nutty, pairs well with Tiramisu or Almond Cake.

