

Amici Di Toni

Dolci - Desserts

Single Scoop Gelato/Sorbet

Extra Scoop \$5

Chef's Crème Brulee (GF & N) \$17

Profiteroles \$17

Profiteroles filled with a Grand Marnier custard topped with dark chocolate sauce & served with vanilla bean gelato

Sticky Date Pudding (N) \$17

Warm date pudding topped with butter-scotch sauce served with vanilla bean gelato

Tiramisu (N) \$17

Classic mascarpone Tiramisu

Torta al Cioccolato (GF) \$17

Flourless chocolate & almond torte topped with dark chocolate sauce & served with vanilla bean gelato

Pannacotta (GF) \$17

Vanilla bean & Amaretto infused cooked cream served with blood orange sorbet

Cassatta (GF) \$17

Traditional Sicilian gelato & sorbet log layered with mixed dried fruit and nuts

Gelato 'Speciale' (GF) \$15

Assortment of Italian gelato topped with mixed nuts, finished with a mix of Grand Marnier & Galliano

Trio Sorbetti Con Frutta (GF & LF) \$15

Three scoops mixed Sorbet

Affogato Amici - (GF) No liqueur \$14

With liqueur \$19

Two scoops vanilla bean gelato accompanied with Espresso coffee & option of Frangelico

Dessert Cocktails

Frana al Cioccolato \$17

Vanilla bean & chocolate gelato, Vodka, Baileys & chocolate sauce blended with ice

Il Torrone \$18

Baileys, Kahlua, Frangelico, fresh cream shaken with ice & topped with flaked almonds

Espresso Martini (L) \$18

Espresso, Kahlua, Vodka, vanilla liqueur

(All desserts are made on the premises)

GF = gluten free

L = lactose free

N = nut free

CAKEAGE: \$4 PER PERSON APPLIES (INCLUDES SINGLE SCOOP OF ICE CREAM SERVED WITH CAKE)

WE ARE FULLY LICENSED VENUE - NO BYO

Caffé - Coffee &

Té - Tea

Proudly Serving 'Adore' -

Smooth, Rich, Intense & 100% Arabica

Caffé - LB, Capp, Espresso, Flat White, \$5
Latte, Piccolo, Decaf, Hot Chocolate,
Chai Latte (made using tea leaves)

Mug - LB, Capp or Flat White \$6

Double - Espresso, Capp, Flat White, \$7
Latte

Iced Chocolate/Iced Coffee \$10/\$12

Organic Loose Leaf Tea \$6

English Breakfast - A blend of leaves from
India & Ceylon with a strong flavour

Earl Grey Romantica - Premium Ceylon black
tea infused with bergamot flavour plus Scotch
pink heather blossom (tasteless flowers)

Peppermint - Coarsely cut dried peppermint leaf
Helping in digestion & relaxation

Green Tea with Jasmine - Chinese green tea
mixed with Jasmine petals

Chamomile - Naturally-dried German chamomile
Blossoms helps to calm the nerves and soothe the
body

Chai Marsala - warming aromatic spices like
ginger & cinnamon mixed with a strong black tea

Liqueur Caffé \$14

Long Double Espresso with 30mls liqueur,
topped with whipped cream

Amici Caffé (Baileys/Brandy)

Jamaican Caffé (Tia Maria)

Irish Caffé (Irish Whisky)

Vino da Dessert - Dessert Wine

& Digestives - Digestivo

Villa Di Varda Grappa (30mls) \$15

Pinot Nero Grappa Reserve aged 18
years in French oak

Averna (55mls) \$15

Classic digestive made of herbs, roots & spices
served on the rocks with a slice of lemon

Limoncello (30mls) \$8

Italian lemon liqueur served chilled (55mls) \$15

Fernet Branca (55mls) \$15

Bitter, aromatic spirit made of 27 herbs from 5
Continents including aloe, rhubarb, gentian,
saffron... aged at least 1 year in oak barrels,
served on the rocks with slice of lemon

Moscato D'Asti (Bottle) \$40

Fresh white and fruity light sparkling wine
made from Moscato grapes

Pantelleria Passito Liguorosso (Bottle) \$60

A golden fortified wine with amber reflections;
elegant, intense with hints of dried and candied
fruits

Ports & Cognac

McWilliams Hanwood Port \$8

Special Reserve Port - 10 years old (55mls)

Galway Pipe Port - 12 years in Oak (55mls) \$12

Penfolds Grandfather Port (55mls) \$18

Hennessey VS Cognac (30mls) \$10

Martell Medallion VSOP (30ml) \$15

Martell XO Cognac (30mls) \$30

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