

# VAPORETTO

EST. 2014



*Venetian Bar and Eatery*

## **Dessert & Cheese**

Tiramisu – our ‘pick me up’ served ‘old world meets new world’ with espresso, Mascarpone, spiced rum, malted milk, bee pollen and honeycomb 14

Fritole ‘Veneziane’ (2) – vanilla custard filled doughnuts with tamarillo jam, ginger & oatmeal crumble, fig & Mascarpone gelato, fig leaf powder 13

‘Torta di Mele’ – Venetian apple tart with ‘sugar, spice and all things nice’, salted caramel ice-cream, macadamia nut brittle and thickened apple cider cream 14

‘Budino di Riso’ – warmed almond milk rice pudding with blood orange, cardamom & cherries, handmade biscuits and Nardini ‘Tagliatella’ (cherry liqueur) from Bassano, Veneto 14

A selection of Lina’s handmade ‘Burano style’ biscuits (3) 5

Formaggio – a selection of seasonal Italian cheese served with pane di musica and fig & quince ‘marmellata’ (50gm each)  
One 12 / Two 21 / Three 29

## **Liquid Dessert**

‘Cheesecake alla Mora’ – crushed blackberries, brandy, Amaro Montenegro, Mascarpone and biscotti crumbs 18

Cavalletta (Italian Grasshopper) – white crème de cacao, Fernet Branca, crème de menthe, salt and vanilla bean gelato 16

‘Flip Out’ – cacao nib infused Antica Formula, Amaro Averna, maple syrup, egg and nutmeg 16

Sgropresso – coffee liqueur, coffee gelato and Campos espresso 14

Caffé Corretto – espresso spiked with your favourite booze 9

2016 Carlo Pellegrino Passito DOCG, Pantelleria, Italy 500ml 14/70

2018 Bera Moscato D’asti DOCG, Piedmont, Italy 375ml 12/35

N.V. Penfolds ‘Grandfather’ Tawny Port, SA 18

N.V. Stanton & Killeen ‘Classic’ Muscat, Rutherglen, VIC 12

N.V. Stanton & Killeen ‘Classic’ Tokay, Rutherglen, VIC 12

N.V. Lustau ‘San Emilio’ Pedro Ximenez Sherry, Jerez, Spain 14

**NB: We offer a 3% discount on full cash payments to help avoid those pesky Merchant Fees; also a 10% surcharge applies on all Sunday’s and Public Holidays.**