

# La Ricetta

Ristorante Italiano LIC/BYO Wine Only

## DESSERTS

**GELATO MISTO** 8.90  
A selection of mixed gelato, served in a waffle cup.

**TIRAMISU (MEANS PICK ME UP)** 9.90  
A traditional Italian dessert with mascarpone, eggs and savoiardi biscuits soaked in espresso coffee and marsala.

**TORTA DEL GIORNO** 11.90  
Home-made tart of the day, served a scoop of vanilla ice cream.

**FRAGOLE CON LIQUORE** 12.90  
Fresh Strawberries marinated with Grand Marnier, served with a scoop of vanilla ice cream.

**CRÈME BRULEE** 9.90  
Crème Brulee of the day.

**PANNA COTTA** 9.90  
Buttermilk cream pudding served with a mixed berry coulis.

**MOUSSE DI CIOCCOLATO** 8.90  
Dark Belgium chocolate mousse served with fresh cream.

**ZABAGLIONE CON FRAGOLE** 9.90  
Whipped egg yolk with marsala and strawberry

**AFFOGATO** 6.90  
A shot of espresso poured over a scoop of Vanilla ice cream.

**AFFOGATO CORRETTO** 12.50  
A shot of espresso and a nip of your choice poured over a scoop of Vanilla ice cream. Top shelf Liqueurs and Ports extra.

## DESSERT WINES

Carpineto Vin Santo 1986 500ml		120.00
Gramps Botrytis Noble Late Harvest	(gls) 9.00	33.00
Miranda Golden Botrytis	(gls) 8.50	29.00
Brown Brothers Orange, Muscat & Flora	(gls) 7.00	21.50

## PORTS

Galway Pipe Port	9.00
Penfolds Grandfather Port	12.00
Hanwood Port	6.50

**LIQUEURS** 6.50

Lemoncello Toschi  
Frangelico  
Sambuca Molinari  
**Other selections available**

## GRAPPA

Bottega Alexander Grappa	12.00
Carpene Malvolti Grappa Fina Vecchia	9.00

**TEA** 4.00

English Breakfast, Earl Grey, Green,  
Peppermint, Camomile

## COGNACS AND BRANDY

Brandy	6.50
Hennessy VSOP	12.00
Vecchia Romagna Blue Label	9.00

**COFFEE LIQUEURS** 9.50

Caffe Corretto (Grappa)  
Irish Coffee (Jamieson Irish Whisky)  
Roman Coffee (Galliano)  
Jamaican Coffee (Tia Maria)  
Mexican Coffee (Kahlua)

## COFFEES

Espresso / Macchiato	3.30
Cappuccino / Flat White	3.50
Caffe Latte	3.80
Hot Chocolate	4.00
Vienna	4.00
Mocha	3.80
Chai Latte	4.00