

DESSERTS

Limoncello **caprese cake**, 20
Sicilian pistachio ice cream,
saffron gel

Tiramisu - coffee, mascarpone 18
cheese, cocoa powder

Vanilla **pannacotta**, 18
berry compote

Cocco - white chocolate 19
mousse, toasted coconut,
coconut gel, dark chocolate
soil, Bailey's ice cream

A selection of cheeses, fig jam, 22
crackers, mixed nuts, honey

DESSERT WINE 60ml

2019 Coffele Recioto di Soave 21
Classico

2017 Baglio Oro 'Yema' 17
Late Harvest Grillo

NV Marcarini, Barolo Chinato 24

2021 Vasse Felix 'Cane Cut' 14
Semillon

NV Penfolds 'Great 38
Grandfather Grand Old
Liqueur' Tawny

NV Emilio Lustau Pedro 13
Ximenez Sherry

NV Penfolds 'Grandfather Fine 17
Old Liqueur' Tawny

MODO·MIO
CUCINA ITALIANA

Please note that credit card payments incur a service fee of 1.15%. A surcharge of 10% applies on Sundays and 15% on Public Holidays.

Selected menu items only. Menus subject to change. Not to be used in conjunction with any other offer or discount. Images are for illustration purposes only. Please note that our products either contain or/are produced in kitchens which contain/use the allergens of peanuts, tree nuts, seafood, soy, milk (and other dairy), egg, sesame, wheat (gluten), lupin and sulphite preservatives. We cannot guarantee that any of our products are 100% allergen free.



LIQUEUR

Amaro Montenegro	12
Amaro Averna	12
Amaretto Disaronno	12
Grappa Mazzetti	13
Grappa Luigi Francoli Muscatel	11
Limoncello	12

LIQUEUR COFFEE

Classico Espresso	16
Sambuca	
Italian Coffee	16
Amaretto	
Coffee Royale	16
Brandy	
Bailey's Coffee	16
Baileys	
Irish Coffee	16
Jameson Irish Whiskey	
Roman Coffee	16
Galliano	

COFFEE

Long Black, Short Macchiato	5.5
Long Macchiato, Flat White, Latte, Cappuccino, Mocha	
Affogato	8
White Hot Chocolate	6.5
Dark Hot Chocolate	6.5

TEA

English Breakfast, Earl Grey, Chamomile, Peppermint, Green	5.5
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