

# CARUGGI

CLASSIC NORTHERN ITALIAN CUISINE

## Dolci

### Vanilla Panna Cotta

with Champagne poached peaches 17.25

**Passionfruit Semi Freddo** with raspberries 17.25

**Caprese Torte** with Frangelico figs and cream 17.0

**Panettone B&B pudding** with caramel and ice-cream 17.5

**Tiramisu** with espresso crumb 17.5

Nougat and chocolate **Cassata** with amaretti 17.0

**Two cheeses** with fruit and bacco leaves 20.0

**Cannoli**, please ask for the flavour of the day 7.5

Scoop of **Timboon Vanilla bean ice-cream** 7.0

**Affogato** with Timboon ice cream 15.

add Nocello or Mac liquer 20.

**Timboon vanilla bean** and baileys 20.

Please be aware that most desserts contain nuts or traces of.

## Little after dinner treats

### Dessert Negroni-

Averna, triple sec and dark chocolate liqueur 20

### Modena

Fig gin, Nocello, white chocolate Liquer and vanilla -foam 23

Below are our favourite Amari, from our list .

Silvia **Carta Bomba** , made with Sardinian botanicals and rare Sardinian Corbezzolo honey 15

Chilled **Mirto**- liquor from myrtle berries, soft light and aromatic 12.0

Chilled Ischia – **Rucolino** – a dark colored citrus amaro made from wild rocket leaves and organic lemons, 14

**Piemonte - Marcarini - Barolo Chinato** 100ml 25

Barolo Chinato is an antique Piemonte's digestive which uses Barolo wine as the base and is then blended with local herbs and botanicals. This recipe includes an infusion of 30 locally sourced herbs, barks, and plant roots, including China (Chinchona Calisaya), hence the name *Chinato*. Also added to the infusion is organically farmed Sicilian orange peel, spices and pure cane sugar.

Ice cold Limoncello 12.00

Amaretto- Almond 12.00

Nocello- Walnut 12.00

Mac- Macadamia 12.00

Frangelico- Hazelnut 12.00

Sambuca, Nero or Bianca 12.00

Strega – Saffron and vanilla liquor 12.00

Vecchia Romagna Reserve – Italian aged brandy 15.00

Hennessy VS Cognac 16.00

Roger Groult 8yr Calvados 22.00

Delford 1985 Bas Armagnac 25.00

Janneau Grand Armagnac 15.00

We have a selection of oak aged and single grape grappa feel  
free to browse our bar

## Dessert Wines

Tuscany- **Castellare Chianti Classico San Niccolo Vin Santo** 2018

75ml 19.50 375 ml 78.00

A traditional Tuscan wine made from semidried grapes with hints of honey, cinnamon,  
and orange.

Tuscany – **Solo Arte Vino Del Santi NV** 100ml 11.25 500ml 45

A lighter bodied Vin Santo with the traditional notes of candied fruit and honey

Romagna - **Bissoni Albana Passito** 100ml 24.00 500ml 120

Made from the indigenous Albana grapes which are left to dry on the vine with some  
being affected by botrytis. It has a richness with honey and orange notes.

Sicily – **Carlo Pellegrino Passito do Pantelleria DOC** 2022

100ml 12.50 500ml 50,00

Moscato di Alessandria and with 20% semidried grapes with aromas of dried fruits and  
apricot and a lingering finish