



Dolci

NZ\$15.00

Tortino di nocciole di Cuorné e gelato al miele

Warm Cuorné style flourless hazelnut chocolate cake served with Manuka honey gelato

Cremino delle Langhe alla Menta e Sfoglie di Cioccolato Amaro

Mint scented full cream Langhe style pannacotta with strawberries and a roll of dark chocolate

Semifreddo al Caramello, Brodo al Limone e Marmellata ai Frutti di Bosco

Caramel semifreddo with a mixed berry compote and lemon broth

Zabaglione al Moscato e Rabarbaro

Moscato wine and rhubarb zabaglione

Formaggi

Your choice of three from the following selection of Northern Italian cheeses

NZ\$21.00

Gorgonzola Dolce

Made from pasteurised cow's milk this cheese has distinctive greenish veins and flavour

Asiago Pressato

A white, sweet semi-soft cheese made from whole pasteurised cows milk

Fontina

A semi-hard, cooked curd cheese with a delicate nuttiness

Pecorino Montanaro (mountain pecorino)

A semi-hard, sometimes lightly holed cheese made from pasteurized sheep's milk

Pecorino Fogli di Noci

A hard, farmhouse sheep's milk cheese from the Emilia Romagna region aged in walnut leaves

Pecorino Toscano DOP Pientino

A mild, creamy sheep's milk cheese made throughout Tuscany

Pecorino Barrique (in red wine)

A semi-hard sheep's milk cheese, aged in red wine barrels to give it its flavour

Caciotta Tartufo Truffle (with black truffle)

This semi-soft cheese has a mushroomy aroma and taste from the black truffles dotted throughout it

Blumauri Aged Goats Cheese

A refined blue cheese produced using 50% cow's milk and 50% goat's milk

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