

PERSONE

by Gambaro

DOLCE

PANNA COTTA ALLA VANIGLIA

panna cotta alla vaniglia con fichi, miele, vincotto

vanilla pannacotta, fig, honey, vincotto (GF) \$15.9

GIANDIJUA

gelato al cioccolato, nocciola, burro marrone

chocolate, hazelnut, brown butter ice cream (V) \$15.9

TIRAMISÚ

caffè, mascarpone e cioccolato

tiramisú w/ coffee, mascarpone, chocolate (V) \$15.9

CANNOLI FATTI IN CASA

con vaniglia e cioccolato

house-made cannoli filled with vanilla
and chocolate pastry cream (V) \$14.5

FORMAGGI

selection of cheeses, muscatels, lavosh, fig paste (V)

choice of 2 cheeses \$23.5

choice of 3 cheeses \$29.5

Vegan and Gluten Free dessert options available, please ask your waitperson.

V: Vegetarian | GF: Gluten Free | DF: Dairy Free

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Our produce is delivered fresh and is subject to availability and change. Please be aware that our products either contain or are produced in kitchens which contain and/or use allergens. For allergen free options, please speak with your waitperson. 15% surcharge applies on public holidays. A service fee will apply to all credit card transactions.

PERSONE

by Gambero

SWEET WINES

Frogmore Creek Iced Riesling	Coal River, TAS	\$14
Ca' D'Gal Moscato d'Asti	Piedmont, ITA	\$18.5
Quinta do Noval, 10 yrs old	Porto, POR	\$20

GRAPPA

Frescobaldi Grappa di Brunello di Montalcino	Tuscany, ITA	\$20
Argiola Grappa di Turriga	Sardinia, ITA	\$22
Berta 2005 Roccanivo	Piedmont, ITA	\$50

COGNAC

Hennessy VSOP	\$15
Hennessy XO	\$32

LIMONCELLI

Luxardo Limoncello	\$14
Argiolas Limoncello di Sardegna 'Tremontis'	\$20

COFFEE

Espresso	\$4
Piccolo	\$4.5
Macchiatto	\$4.5
Double macchiatto	\$5.5
Long black	\$4
Cappuccino	\$4.5
Flat white	\$4.5
Latte	\$4.5

TEA

English Breakfast	\$4.5
Earl Grey	\$4.5
Peppermint	\$4.5
Green Tea	\$4.5
Chamomille	\$4.5