

PERSONE

by *Gambaro*

DOLCE

Tiramisu <small>v</small>	
Mascarpone cream, kahlua & espresso.	18
Vanilla Bean Pannacotta <small>GF, NFO</small>	
Roasted strawberry and almond crumble.	18
Cannoli <small>V, NF</small>	
Vanilla & salted caramel custard, salted caramel pearls	8 ea
Coconut Pudding <small>V, GF, DF, VG, NF</small>	
Coulis and seasonal fruits.	16
Budino al Cioccolato <small>v</small>	
Espresso cream, crumble, coffee tuile, almond cake.	18
Spiced Poached Pear <small>GF, NFO, V</small>	
Vanilla mascarpone cream, red wine syrup, candid pecan	18
Formaggi	
Selection of cheeses, fruit loaf, lavosh, pear walnuts, quince paste, grissini	
Choice of 2 cheeses	24
Choice of 3 cheeses	30
Gorgonzola Dolce	
Ubriaco Rosso	
Taleggio	

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

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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.

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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