

PERSONE

by *Gambaro*

DOLCE (DESSERT)

Vanilla Bean Pannacotta GFO, NFO, V Rhubarb, kiwi, almond streusel.	18
Cannoli V Vanilla custard, pistachio.	11 ^{ea}
Tiramisu NF, V Mascarpone cream, kahlua & espresso.	19
Panettone NF, V Cream, chocolate sauce.	21
Formaggi GFO, NFO, V 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 | GFO: Gluten Free Option | DF: Dairy Free | VG: Vegan
NF: Nut Free | NFO: Nut Free Option

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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 and 10% on weekends. 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