

PERSONE

by *Gambaro*

DOLCE (DESSERT)

Tiramisu <small>v</small>	19
Mascarpone cream, kahlua & espresso	
Vanilla Bean Pannacotta <small>v, GFO, NFO</small>	18
Berries, almond streusel	
Cannoli <small>v</small>	11ea
Vanilla custard, pistachio	
Vanilla Rice Pudding <small>GF, NF</small>	18
Caramel, crispy rice	
Rolled Hazelnut & Chocolate Cake <small>v</small>	19
Hazelnut praliné, whipped cream	
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