å/Nare

Should you have any special dietary requirements or allergies, please inform your waiter.

We will endeavour to accommodate your dietary needs, however due to the potential of trace allergens,
we cannot guarantee completely allergy-free dining experiences.

Please note a 1.15% surcharge applies for all credit card transactions. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday). An additional service fee of 10% applies to bookings of 10 people or more.

### DOLCI

### Tiramisù al cucchiaio 22

a'Mare tiramisù served tableside

### Mousse al cioccolato 25

Dark chocolate mousse, Mayer lemon, long pepper, cocoa crumble

### Granita Siciliana 22

Freshly shaved citrus granita, whipped buffalo ricotta, almond crumble

### Gelato fior di latte 22

Fior di latte gelato, Amarena Fabbri bitter cherries, aged balsamic

### FORMAGGI

a'Mare Signature Cheese Box - Selection of four 65 (or individual 22)

### Gorgonzola dolce, Lombardy, Italy

Cows milk, blue

## Pecora Dairy Yarrawa, NSW, Australia

Raw sheep milk, semi hard, pecorino style

## Bufaletto Taleggio, Lombardy, Italy

Buffalo and cow milk, washed rind, soft and buttery

## Calcagno Pecorino, Sardinia, Italy

Sheep milk, firm, smooth

# DESSERT COCKTAILS

Chiquita	28
Howler Head Whiskey, Banana, Maple Syrup, Citrus	
Figo	28
Joadja PX Sherry, Homemade Fig Liqueur, Coffee	
GRAPPA	
NV Distilleria Lussurgesi Filu & Ferru	28
NV Francoli Moscato Bianca	25
NV Domenis 1898, Grappa Secolo Riserva Barrique Millesimata	45
AMARI	
Colazingari Amaro Laziale	19
Montenegro	16
Braulio	14
Amaro Trentino	16
LIQUORI	
Colazingari Ciociara Sour Cherry	20
Colazingari Sambuca Fina	20
Walcher Anima Arancia	18
Walcher Amaretto	15
SHERRY, PORT & SWEET WINE	
Joadja PX Sherry	30
Warre's Otima Port 20y	33
2018 Ornella Molon Bianco di Ornella Traminer, Sauvignon	32
2017 Cantine di Dolianova Moscato di Sardegna	24
2015 Tenuta di Sticciano Vin Santo Del Chianti Trebbiano	32