

BELLAVISTA RESTAURANT

DOLCI (DESSERTS)

MOUSSE CON CIOCOLATA E BISCOTTI \$ 12

ROASTED ALMOND AND DARK CHOCOLATE " BISCOTTI " VANILLA MOUSSE, SERVED WITH ALMOND AND WALNUT PRALINE.

SORBETTO \$ 11

TASTE BUD REFRESHER WITH YOUR CHOICE OF FLAVOUR:

- LEMON:" LEMONCELLO", "SPUMANTE" AND SORBET MIXED TOGETHER TO RE-INVIGORATE THE TASTE BUDS.
- STRAWBERRY: "FRAGOLINO", SPUMANTE" AND STRAWBERRY ICE-CREAM
- CHOCOLATE: BAILEY'S, VANILLA AND CHOCOLATE ICE-CREAMS, WITH RICH VELVETY CHOCOLATE SAUCE.

GELATO \$ 10

MAKE YOUR GELATO SELECTION FROM THE FOLLOWING FLAVOURS AND ENJOY A COLD AND REFRESHING FINISH TO YOUR DINING EVENING: LEMON SORBET (G,D), CHOCOLATE(G), STRAWBERRY(G) AND VANILLA (G). ALTERNATIVELY, WHY NOT TRY AND EXPERIENCE A PIECE OF EITHER CASSATA OR TARTUFO FROZEN CAKES.

BUDDINO DI FICCHI E DATE \$ 12

OVEN BAKED STICKY DATE AND "TURKISH "FIG PUDDINGS SERVED WITH WARM BUTTERSCOTCH SAUCE, GOLDEN CARAMEL SHARDS AND VANILLA ICE CREAM,

TORTA DI LIMONE E RICOTTA \$ 12

BAKED RICOTTA CHEESECAKE WITH LEMON AND VANILLIN SUGAR SERVED WITH AN ORANGE, STRAWBERRY, LEMON AND MINT SEGMENT SALAD WITH "LERIDA ESTATE" MERLOT RED WINE REDUCTION SAUCE AND "LADY FINGER "BISCUIT.

TORTA DI MIELE \$ 12

FLOURLESS ALMOND AND "MURRUMBATEMAN" HONEY TORTE WITH FRESHLY WHIPPED CREAM AND VELVETY WHITE CHOCOLATE SAUCE.

DOLCI MISTI \$ 19

IF CHOOSING IS DIFFICULT OR YOU JUST RATHER SAMPLE A DESSERT PLATTER, THEN THIS IS THE PERFECT CHOICE: RICOTTA AND LEMON CHEESECAKE, STICKY DATE PUDDING AND A SLICE OF WARM FLOURLESS ALMOND AND HONEY CAKE TO FILL THOSE LINGERING HUNGER SPOTS. BUON APPETITO.

FORMAGGIO (CHEESE PLATE) \$ 18

PROVOLONE CHEESE SERVED WITH "TORINESI" BREADSTICKS, WATER CRACKERS AND FRESH ITALIAN BREAD WITH LOCAL HONEY, PEAR AND DRIED FRUIT.