

## DOLCI

<b>Formaggi</b>	<b>65</b>
a'Mare Signature Cheese Box Selection of cheeses and condiments	
<b>Tiramisú al cucchiaio</b>	<b>22</b>
a'Mare tiramisú served tableside	
<b>Crema Catalana al Mango</b>	<b>25</b>
Mango Crema Catalana, fior di latte gelato, champagne granita	
<b>Croccantino</b>	<b>25</b>
Hazelnut and chocolate semifreddo, bitter Amarena cherries coulis	
<b>Gelato fior di latte</b>	<b>22</b>
Fior di latte gelato Served with your choice of: Caramelised pistachio & pistachio cream or Bitter Amarena Fabbri cherries or Cocoa nibs and chocolate sauce	

*Please note 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.*

## FORMAGGI

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

### **Gorgonzola dolce, Lombardy, Italy**

Cows milk, blue

### **Pecora Dairy Yarra, NSW, Australia**

Raw sheep milk, semi hard, pecorino style

### **Taleggio DOP, Lombardy, Italy**

Cows milk, washed rind, soft

### **Parmigiano Reggiano Vacche Rosse, Emilia Romagna, Italy**

Red cow milk, 36-month aged, hard and crumbly