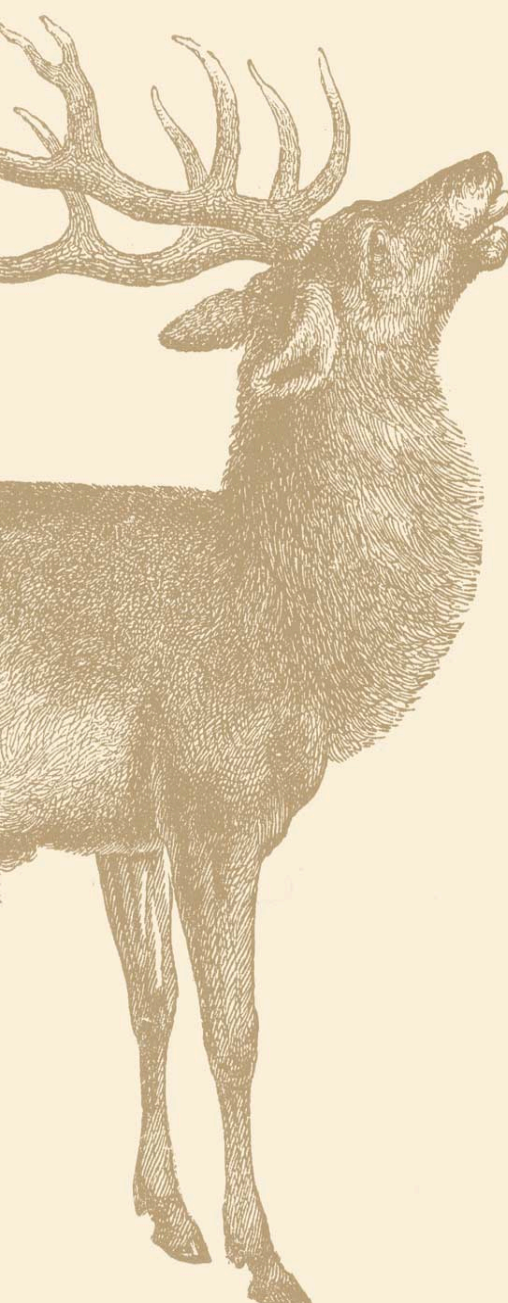


OSTERIA

Dolce & Caffè



DESSERT

Tiramisu	15
Gelato Trio GF	13
Panna Cotta GF Mixed Berries, Biscuit Crumb	
Affogato GF Vanilla Ice Cream, Espresso & your favourite of Liqueur	17
Chocolate Cake Served Warm, w Vanilla Gelato	15
Cheesecake Ask about today's flavour	14
Osteria Dessert Pizza GF Chocolate Buttons, Custard, Mixed Berries, Bananas	22

COFFEE & HOT DRINKS

All single espresso, please advise if you would like a double shot

Espresso	3.5	.
Flat White	4.5	5.5
Latte	4.5	5.5
Tea		3

SPECIAL COFFEE

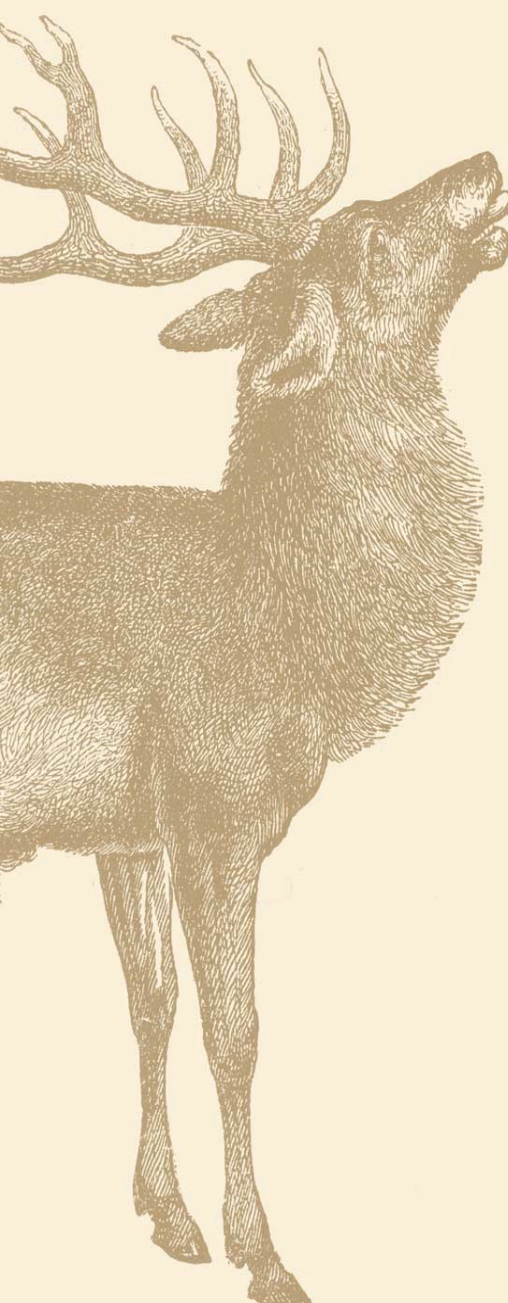
Served with Double Espresso & Cream

The Italian Amaretto	The Irish Jamesons Whiskey	14
The Jaffa Tia Maria & Cointreau	The Mexican Kahlua & Tequila	
After Dinner Mint Creme De Menthe, Baileys	Melt Down Cointreau & Baileys	

**GF = Gluten free upon Request - Not all Ingredients listed -
Please inform your server if you have any allergies -**

OSTERIA

Digestivo



PORT

Ascension 'Fortitude' Old Tawny Port 12
Matakana, NZ

Taylor's 10 Year Old Port 16
Porto, Portugal

DESSERT WINE

The Ned Noble Sauvignon Blanc 13
Marlborough, NZ

Man O' War 'Hellburner' Fortified Red 18
Waiheke, NZ

COGNAC

Hennessy Cognac VS 14

Hennessy Cognac VSOP 19

Hennessy Cognac XO 48

LIQUEURS

Grappa | Limoncello 9

Amaretto | Frangelico | Opal Nero 8.5

Fernet | Galliano | Baileys | Kahlua 8.5

Cointreau | Patrón Caffè | Drambuie 9.5

Absinthe 17

Jumping Goat Coffee Liqueur 10
Vodka / Whisky

An osteria (Italian pronunciation: [oste'ria]) in Italy, dating back to ancient Roman times, was originally a place serving wine & simple food. Lately, the emphasis has shifted to the food, but menus tend to be short, with an emphasis on local specialities; pastas, grilled meat, fish, and often served at shared tables.

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Please inform your server if you have any allergies -