

DOLCI

BAILEY'S BRÛLÉE

Rich and creamy Bailey's liqueur crème custard with a crisp caramelised brûlée top served with vanilla bean ice cream **\$14**

PANNA COTTA

White chocolate and vanilla Galliano infused panna cotta with kiwi coulis and fresh strawberries **\$13**

TIRAMISU

Layers of Italian biscuit soaked in espresso, liqueur, marscapone and served with vanilla bean ice cream - egg free **\$14**

CASSATA

Our traditional Sicilian dessert is a mix of smooth nougat, chantilly cream, Strega Liqueur, chocolate gelato + mixed candied fruits **\$13**

GELATO MISTO

A trio of neapolitan classics - vanilla bean, chocolate and strawberry **\$12**

SORBETTO

Trio of flavours - creamy mango, tangy raspberry, fresh lime and coconut - all dairy free **\$12**

CRÉSPOLINE

Freshly prepared thin crepes filled with vanilla bean ice cream poached in a sauce of mandarin liqueur & fresh orange **\$14**

DISASTRO ITALIANO

Our signature dessert is designed to impress.

Freshly made vanilla & cream sponge filled with stewed Italian liqueured apples, peaches and pears topped with luscious meringue and oven baked. Served with vanilla bean ice cream **\$14**

Our mouthwatering traditional Italian desserts and biscotti are all freshly made in house everyday.

LIQUEUR COFFEE

AFFOGATO	\$8
AFFOGATO LIQUEUR	\$14
IRISH COFFEE	\$14
TIA MARIA COFFEE	\$14

COFFEE

LATTE	\$4.5
ESPRESSO	\$4
FLAT WHITE	\$4.5
CAPPUCCINO	\$4.5
SHORT MACCHIATO	\$4.5
LONG BLACK	\$4.5
LONG MACCHIATO	\$4.5
MOCHA	\$4.5
DOUBLE ESPRESSO	\$5
HOT CHOCOLATE	\$6
ICED CHOCOLATE	\$6.5
ICED COFFEE	\$6.5
BABY CHINO	\$1
MILKLAB - SOY MILK	\$1
MILKLAB - ALMOND MILK	\$1
MILKLAB - LACTOSE FREE	\$1

We serve Dimatina 'Granda Tazza'

Specially roasted coffee blend with a balanced, rich taste and invigorating cocoa aroma.

Originating from Central and South America, it creates a honey sweet flavour with hints of Belgian chocolate perfect as is or added with your choice of milk.

All of our coffee collections come with home made biscotti.

TEA

PEPPERMINT	\$6
ENGLISH BREAKFAST	\$6
SUPREME EARL GREY	\$6
LEMONGRASS GINGER	\$6
CHAMOMILE BLOSSOMS	\$6
ORIENTAL JASMINE GREEN	\$6
ARKADIA CHAI	\$6
ARKADIA STICKY CHAI LEAVES	\$6.5

Tea Drop Collection

Our 'Tea Drop Collection' is served in silk bags on a board with teapot and our own home made biscotti.

LIQUEUR

BAILEYS/ KAHLUA	\$9
DRAMBUIE	\$12
TIA MARIA	\$10
COINTREAU	\$11
BENEDICTINE	\$12
FRANGELICO	\$10
GRAND MARNIER	\$12
WHITE SAMBUCCA/ BLACK SAMBUCCA	\$12
AMARETTO DI SARONNO	\$12
GALLIANO VANILLA	\$12

BRANDY, COGNAC & ARMAGNAC

CHATELLE NAPOLEON V.S.O.P BRANDY	\$10
VECCHIA ROMAGNA BRANDY ITALY	\$11
MENORAVAL CLAVADOS PRESTIGE	\$12
HENNESSY V.S.O.P COGNAC	\$16
JANNEAU GRAND ARMAGNAC V.S.O.P	\$18
COURVOISIER XO COGNAC	\$25

Italians love the enjoyment of a quality meal, it's a process to enjoy with loved ones.

*We have long believed in the importance of finishing off your meal with a **digestif**. It aids in the digestion of your meal and has many health benefits too. This tradition continues right here at Botticelli, where we suggest enjoying a digestive to aid and enhance your overall dining experience.*

DIGESTIVI

CYNAR	\$10
GRAPPA	\$13
LAZZARONI	\$10
FERNET BRANCA	\$13
AMARO AVERNA	\$12
LIMONCELLO DI CAPRI	\$10
AMARO MONTENEGRO	\$12

PORT

GRAHAM'S 'THE TAWNY RESERVE'	\$13
PENFOLD'S 'GRANDFATHER' RARE TAWNY	\$18

DESSERT WINE

RUGGERI 'ARGEO' PROSECCO NV
Valdobbiadene, Veneto (ITALY)
G \$13 | B \$48

MONTEVECCHIO MOSCATO (SWEET)
Heathcote (VIC)
G \$11 | B \$44