

VOLARE

ITALIAN RESTAURANT & PIZZERIA DOLICI

TIRAMISU • \$15.50

Savoiardi dipped in espresso and coffee liqueur created with mascarpone cheese and cocoa powder and served with vanilla ice cream

SALTED CARAMEL POPCORN SEMIFREDDO • \$15.50

An update on the Italian classic - homemade fig ice-cream coated with popcorn and warmed salted caramel sauce

LEMON TARTE TRIFLE MERINGUE • \$15.50

Limoncello meringue pie in a jar made with ginger biscuit crumbs, fresh lemon custard and a creamy brown meringue top

TORTINO DO CIOCCOLATO • \$17.00

(Chocolate Fondant) made with free-range eggs, melted dark chocolate and Baileys liqueur topped with caramel sauce and vanilla ice-cream

GELATO • \$15.50

Italian ice-cream and sorbetto topped with chocolate sauce and an amaretti biscuit

CREME BRULE • \$15.50

A delicious blend of orange, lemon and cinnamon flavours with vanilla ice-cream and an amaretti biscuit

CHEESE BOARD • \$29.00 / \$15.50 (Single Selection Cheese)

Kapiti Pakari Aged Cheddar, Awa Blue and Special Reserve Camembert with dried fig chutney and crackers [or single selection cheese \$14.50]

No surcharge on Public Holidays



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TEA & COFFEE

SHORT BLACK • \$5.00

LONG BLACK • \$5.00

CAPPUCINO • \$6.00

FLAT WHITE • \$6.00

LATTE • \$6.00

MOCHACCINO • \$6.00

HOT CHOCOLATE • \$6.00

AFFOGATO • \$6.00

SPECIAL COFFEE • \$14.00

TEAS (SELECTION) • \$5.00



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DIGESTIVO

PORTS/LIQUEURS

GEOFFREY 12 YEAR OLD PORT • \$12.00

GRAPPA • \$12.00

HOMECRAFTED LIMONCELLO • \$12.00

HOMECRAFTED CREAMY LIMONCELLO •
\$12.00

DESSERT WINE

ZIBIBBO D'SICILIA (MUSCAT) IGT • \$11.50 /
46.00 (750ML)

DE BORTELLI NOBLE ONE BOTRYTIS
SEMILLON • \$95.00 (375ML)

COGNAC

MARTELL VS • \$16.00