



Dolci

Cannolo Alla Siciliana	6.50 each
Hard Pastry Shell Filled with Sweet Ricotta, Candied Orange, Dark Chocolate & Pistachio <i>Our Dessert Wine Recommendation: 14 La Tunella Verduzzo, Friuli Colli Orientali, Italy, 15/glass</i>	
Pannacotta al Caramello	18.50
Caramel Pannacotta served with Pistachio Brittle, Honeycomb and Buttermilk Gelato <i>Our Dessert Wine Recommendation: 10 Giovanni Dri, Verduzzo, Friuli, Italy, 14/glass</i>	
Cassata alla Napoletana	18.50
Almond Sponge Cake layered with Candied Fruit, Zabaione, Ricotta Semifreddo and served with Red Velvet Gelato <i>Our Dessert Wine Recommendation: 10 Margan, Botrytis Semillon Unwooded, Hunter Valley, 12.5/glass</i>	
Semifreddo al Cioccolato	18.50
Dark Chocolate Semifreddo with Hazelnut, Chocolate Soil and a Mint Milk Sorbet <i>Our Dessert Wine Recommendation: 11 Bertani, Recioto della Valpolicella, Valpantena, Veneto, Italy, 15/glass</i>	
Sorbetti Assortiti	18.50
Selection of Seasonal Sorbets <i>Our Dessert Wine Recommendation: 14 Pink Muscat, Stella Bella, Margaret River, WA, 12/glass</i>	
Tiramisú	18.50
'Pick me up Dessert' of Mascarpone Layered with Biscotti, Espresso Meringue and served with a Coffee Sorbet <i>Our Dessert Wine Recommendation: NV The Tokay, Dutsche Family, Barossa Valley, SA, 15/glass</i>	
Torta al Cioccolato e Ciliegie	18.50
Dark Chocolate Tart with Honeyed Figs, Fresh Berries, White Chocolate Crumble and Black Cherry Sorbet <i>Our Dessert Wine Recommendation: 11 Bertani, Recioto della Valpolicella, Veneto, Italy, 15/glass</i>	
Selezione di Formaggi Italiani	31.50
Selection of Three Regional Italian Cheeses from The GPO Cheese and Wine Room <i>Our Dessert Wine Recommendation: NV The Tokay, Dutsche Family, Barossa Valley, SA 15/glass</i>	

Dessert Wines

13 Bunnamagoo, Autumn Semillon, Mudgee, NSW (375ml)	42.00	10.00
15 Pink Muscat, Stella Bella, Margaret River, WA (375ml)	59.00	12.00
13 Nivole Moscato D'asti, Michele Chiarlo, Piedmont, Italy (375ml)	60.00	
12 Margan, Botrytis Semillon Unwooded, Hunter Valley (375ml)	65.00	12.50
14 La Tunella Verduzzo, Friuli Colli Orientali, Italy (500ml)	75.00	15.00
NV The Tokay, Dutsche Family, Barossa Valley, SA (375ml)	75.00	15.00
10 Giovanni Dri, Verduzzo, Ramandolo, Friuli, Italy (750ml)	99.00	14.00
11 Bertani, Recioto della Valpolicella, Valpantena, Veneto, Italy (500ml)	115.00	15.00
11 Abraxas Scirafi, Passito di Pantelleria, Sicily, Italy (500ml)	125.00	
05 Passito 'I Capitelli', Anselmi, Veneto, Italy (375ml)	140.00	15.50
99 Chateau d'Yquem, Sauternes, France (375ml)	780.00	

Fortified Wines

Galway Pipe, Grand Tawny, 12 y.o	10.50
Lustau, 'San Emilio 'Pedro Ximenez' Sherry, Spain	12.00
Stanton & Killeen Liqueur, Tawny Port or Muscat	13.00
Penfold Grandfather Port	25.00

Cognac, Armagnac, Calvados

Hennessy VS	13.00
Chateau du Tariquet, Bas-Armagnac, 5 y.o	16.00
Hennessy VSOP	16.00
Comte De Lamaestrie, 1979 Bas-Armagnac	20.00
Adrien Camut, Calvados Pays d'Auge	27.00
Hennessy X.O	29.00

Italian Digestives

Strega	12.00
Averna, Montenegro, Fernet Branca, Nocello	11.00
Bicerin Gianduiotto	10.50
Limoncello Superiore	10.50
Ratafia, Praesipium, Abruzzo	15.00

Grappa

Carpene Malvolti, Grappa Bianca	12.00
'Prunella' Mandorlata di Nonino, Friuli	13.00
Il Moscato di Nonino, Friuli	17.00
Castelli Giuseppe, Grappa di Moscato, Piedmont	16.00
08 Sassicaia, Tenuta San Guido	17.00
05 Berta Nebbiolo di Barolo, Piedmont	36.00
Nonino Picolit	39.00

Whiskey

Glenmorangie 10yr	15.00
Laphroaig 10yr	15.00
Glenfiddich 15yr	18.00
Lagavulin 16yr	19.00
Glenmorangie 18yr	19.00

Menu is subject to change

Please advise your waiter if you have dietary requirements

All credit cards incur a 1.5% surcharge

For tables of 10 or more guests, your bill will include a recommended service charge of 8%. This service charge is at your discretion

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