

THE BADALI

— EST 1990 —

BAR + CUCINA

Tira Misu | 8

The Badali's Signature Dessert

Fresh mascarpone cheese over Kahlúa, Amaretto, espresso soaked lady fingers

Bombolone | 10

From the heart of Tuscany – an old favourite

3 in house made mini donuts, orange cream filling, Dulce de Leche, crème fraiche

Amaretto Chocolate Budino | 10 (GF)

Amaretto chocolate custard, red wine poached pear, spiced walnuts, goat cheese mousse, amaretti cookie

Featured Cannoli of the Week | 12

Hand rolled in house and fun to share

Each week we offer a fresh interpretation of our in house made cannoli dessert. Please ask your server for this week's featured flavour

Miso Banana Bread Pudding | 10

Strawberry compote, buttermilk, shortbread crumble

Add a scoop of vanilla gelato for \$10

Gelato Trio | 10

Select the 3 that catch your eye

Double Pistachio, Sicilian Blood Orange sorbet, Strawberry sorbet, Tahitian Vanilla and Devil's Chocolate,

Apple Crostata | 12

Warmed Granny Smith apple pie, served in a cast iron skillet with a scoop of vanilla gelato, rosemary caramel, milk crunch

E NATURALMENTE ...

Ruffino Serelle Vin Santo del Chianti	\$12
Domenico Fraccaroli Grotta Del Ninfeo Recioto della Valpolicella	\$12
Mantanaro Liquore di Camomilla con Grappa	\$15
Sandro Botegga Club Grappa	\$9
Amaro Nonino Quintessentia	\$11

Plus applicable taxes - All desserts are made from scratch in our bakery and may contain nuts