

dōma

Desserts

modern tiramisu, \$15

homemade savoiardo, espresso,
bitter dark chocolate crumble, mascarpone espuma,
homemade cappuccino ice cream, cocoa and licor43 drizzle

‘semifreddo’ cheesecake \$15

white chocolate coat, fresh mango chutney,
homemade mango sorbet, mint crèmeux

chocolate mousse cake \$16

ecuadorian 56% dark chocolate mousse, hazelnut sponge, star anise infused english
cream, hazelnut curd, pear and sage gel, hazelnut variegated vanilla ice cream

crème brûlée \$14

vanilla, caramelized popcorn, fresh passionfruit gel,
fresh diced pineapple, homemade pineapple sorbet

assorted sorbet/ice creams \$10

selection of two: vanilla, chocolate, cappuccino
lemon, pineapple, apricot, mango, strawberry

Homemade Artisanal Pistacchio Gelato \$27

for sharing

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Desserts Wine

Moscato Asti \$11

Caudrino Romano Dogliotti 'La Selvatica', Piedmont, NV

Recioto della Valpolicella \$16

Buglioni 'Il Narcisista', Veneto, 2019

Montepulciano d'Abruzzo/Cherries \$14

Collefrisio 'Sottosopra', NV

Vin Santo del Chianti Classico \$24

Felsina, Tuscany, 2016

Passito di Moscato \$15

La Ganghija 'Mellis', Piedmont, NV

Port \$18

Sandeman Tawny 20 years

Cocktails

Espresso Martini \$16

Carajillo \$16

Three-O-Five \$18

Amaro & Grappa

Amaro Braulio \$15

Amaro Averna \$15

Amaro del Capo \$18

Amaretto Disaronno \$15

Amaro Lucano 'Anniversario' \$16

Grappa Poli 'Sarpa' \$18

Grappa Poli 'Moscato' \$17

Grappa Camomilla Marolo 'Mila' \$19

Grappa Brente 9 years \$19

Grappa Brente 36 months \$16

Grappa Sassicaia \$35