

DOLCI

11.95 EACH

TORTA DI MELE

APPLE TART WITH VANILLA ICE CREAM

CANNOLI ALLA SICILIANA

HOMEMADE SICILIAN CANNOLI WITH RICOTTA,
CHOCOLATE CHIPS & PISTACHIO

TORTA DI CIOCCOLATO

FLOURLESS CHOCOLATE CAKE WITH VANILLA ICE CREAM

PANNA COTTA

CREAMY VANILLA CUSTARD WITH STRAWBERRY SAUCE

CROSTATA DI FRUTTA

FRESH FRUIT TART WITH MANGO SORBET

TIRAMISU

LADY FINGERS SOAKED IN ESPRESSO AND MASCARPONE

MERINGA AL LIMONE

LEMON MERINGUE PIE

CROSTATA DI BANANE E NUTELLA

CARAMELIZED BANANA CREAM TART WITH NUTELLA AND WHIPPED CREAM

GELATI MISTI

ITALIAN ICE CREAM, AVAILABLE IN CHOCOLATE,
VANILLA, PISTACHIO, OR STRAWBERRY

SORBETTI CON FRUTTA

TRIO OF SORBETS WITH MIXED FRUITS

SEMIFREDDO AL CROCCANTINO

HAZELNUT CRUNCH SEMIFREDDO WITH CHOCOLATE SAUCE

AFFOGATO AL CAFFE

VANILLA BEAN ICE CREAM WITH ESPRESSO

TARTUFO

CHOCOLATE SEMIFREDDO

BISCOTTI

SELECTION OF COOKIES

DESSERT WINE & PORT

BRACHETTO STELLA ROSA D'ALBA 12

PERFECT FOR CHOCOLATE! SUCCULENT RED SPARKLING
DESSERT WINE WITH A HINT OF RASPBERRY

MOSCATO D'ASTI 11

AN EFFERVESCENT FINISH TO REFRESH THE PALATE.
THIS ONE HAS THE AROMAS OF GERANIUMS, SWEET APPLES AND MINT.

MALVASIA DELLA LIPARI, HAUNER 14

THIS GOLDEN DESSERT WINE WITH HINTS OF APRICOT
AND HONEY IS A WINNER WITH DESSERTS.

COCKBURNS PORT, 10YR OLD TAWNY 12

COCKBURNS PORT, 20YR OLD TAWNY 17

FONSECA PORT, BIN N°27 RUBY 19

VINTAGE PORT 20

GRAPPA & COGNAC

GRAPPA, "DELLA CASA" 10

GRAPPA, "NONNINO MOSCATO" 17

GRAPPA, "BONOLLO AMARONE" 19

COURVOISIER, XO 24

REMY MARTIN, VSOP 16



ONE CENTURY IN A BOTTLE

*"EACH DECANTER TAKES FOUR GENERATIONS
OF CELLAR MASTERS OVER ONE HUNDRED YEARS TO CRAFT"*

ONE HALF OUNCE \$ 70