



*All of our desserts are made fresh daily in house
using the very best ingredients.*

DOLCE

PANNA COTTA ALLE FRAGOLE

Fresh organic cream custard, strawberries, caramel sauce

TARTELLETTA DI PISTACCHIO

Pistachio cake, vanilla bean gelato, sun dried fig

TIRAMISU AL MARSALA

Savoardi, Illy espresso, Marsala zabaglione, marscarpone

TORRE DI CIOCCOLATO

Valrhona “grand cru” chocolate cake tower

CIAMBELLA AL GIANDUJA

“Doughnut” filled with hazelnut-chocolate custard and
whipped cream

GELATO DEL GIORNO

Daily house made gelato and sorbetto

CANTUCCI CON VIN SANTO

Tuscan cantucci biscotti with Vin Santo wine

FORMAGGIO

Daily Italian cheese, served with Cremona fruit mustard
and house made breads

All desserts \$7.95

CAFFE

- Latte \$3.25
- Cappuccino \$3.25
- Espresso \$2.75
- Macchiato \$3.25
- Mocha \$3.75
- Filter Coffee \$2.50
- Hot Tea \$3.50

VINI DOLCE

- Vin Santo del Chianti, Bellini, Toscana \$7
- Moscato d’Asti, Cascinetta Vietti, Piemonte \$7.50
- Brachetto d’Aqui “Rosa Regale”, Banfi, Piemonte \$7.50
- Passito di Pantelleria “Ben Rye”, Donnafugata, Sicilia, ’06 \$10
- Torcolato, Maculan, Veneto \$13.25

PORTO

- Dow’s Crusted, ’00 \$7.50
- Fonseca Bin 27 Reserve \$6.50
- Taylor Fladgate LBV, 1999 \$7
- Blandy’s Alvada Madeira, 5 year old \$7.75
- Dow’s 10 Year Old Tawny \$8.50
- Taylor Fladgate 20 Year Old Tawny \$12
- Dow’s “Quinta Senhora da Ribeira” ’04 \$12.50

DIGESTIVI

- Fernet Branca \$6.50
- Amaro Averna \$6.50
- Limoncello Caravella \$6.50
- Rosolio Villa de Varda \$13
- Violetta Villa de Varda \$13

GRAPPA

- Nardini “Riserva” \$7.50
- Villa de Varda Pere Williams \$15
- Ornellaia \$15.25
- Santa Teresa “Chamomile” \$10.25
- Jacopo Poli “Amorosa di Torcolato” \$18.75
- Jacopo Poli “Chiara di Moscato” \$18.75

COGNAC, BRAND and ARMAGNAC

- Korbel Brandy \$6
- Hennessey VS \$9
- Armagnac Di Montal \$8.25
- Remy Martin VSOP \$11.25
- Courvoisier VSOP \$10.75
- Martel VSOP \$10.75
- Germain Robin XO \$20
- Remy Martin XO \$23

