

i Dolci \$8

Pannacotta

Tahitian vanilla and Greek yogurt *pannacotta*,
spaghetti squash marmalade, vincotto, short bread cookie

Tiramisú

lady fingers soaked in espresso with mascarpone and cocoa powder

Crema al Caramello

butterscotch pot the crème Maldon salt, polenta cake *crème fraiche*

Affogato

mascarpone gelato, hazelnut cocoa praline, shot of espresso

Caffé Corretto \$5

corrected coffee - shot of espresso with Sambuca

Formaggi

selection of Artisanal cheeses *please ask your server for today's choices.*

served with organic honey and fig cherry marmalade

One cheese \$6 Three cheeses \$14

Vini da Dolce (dessert wines)

Moscato d'Asti "La Caudrina", R. Dogliotti '13 (Piemonte).....\$12

Vin Santo, "Il Santo", Casa Vinicola Zari '05 (Toscana)\$10

Barolo Chinato, DaMilano N.V. (Piemonte).....\$16

Montefalco Sagrantino Passito, Scacciadiavoli '07 (Umbria)\$15

Grappe

Bassano, Capovilla.....\$14

Aromatica "Po", Poli.....\$13

Grappa di Barolo, Sibona\$14

Prosecco Gran Riserva, Da Ponte.\$16

Camomilla, Montanaro.....\$13

Liquori

Sambuca Secolare, Caffo.....\$10

Amaretto, Luxardo.....\$10

Green Chartreuse.....\$13

St. George Absinthe.....\$15

Brandy

Vecchia Romagna Riserva.\$16

Montanaro Brandy '72.....\$22

Amari e Digestivi

Luxardo Fernet.....\$9

Contratto Fernet.....\$11

Averna.....\$10

Montenegro.....\$10

Santa Maria al Monte..\$11

Nonino.....\$11

Cynar.....\$10

Sibilla.....\$11

Dell'Erborista.....\$14

Del Capo.....\$10

Mirto.....\$10

Segesta.....\$10

Limoncello.....\$10