

Desserts

Pannacotta \$8

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

Tiramisú \$8

lady fingers soaked in espresso, mascarpone, cocoa powder

Chocolate Tart \$7

bitter sweet chocolate, vanilla crème fraiche

Affogato \$8

mascarpone gelato, hazelnut cocoa praline, shot of espresso

Caffé Corretto \$6

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 \$7 Three cheeses \$16

Dessert Wines

Moscato d'Asti, Sobrero '14 (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

Honey Grappa, Bertagnolli.....\$13

Liquori

Sambuca.....\$10

Amaretto, Luxardo.....\$10

Green Chartreuse.....\$13

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

Brandy

Vecchia Romagna Riserva.\$16

Amari & Digestivi

Luxardo Fernet.....\$11

Averna.....\$10

Montenegro.....\$10

Santa Maria al Monte..\$11

Nonino.....\$11

Cynar 70.....\$12

Sibilla.....\$11

Foro.....\$11

Dell'Erborista.....\$14

Del Capo.....\$10

Braulio.....\$12

Tosolini.....\$12

Mirto.....\$10

Limoncello.....\$12