

DOLCI

BEVANDE

CAFE

ESPRESSO \$2
CAPPUCCINO \$5
MACCHIATO \$3



I VINI DOLCI

#107 BATASIOLO MOSCATO D'ASTI \$9
#241 MACULAN "DINDARELLO" \$7
#242 BANFI "FLORUS" MOSCADELLO \$6
#243 FELSINA VIN SANTO \$9
#244 LIBRANDI "LE PASSULE" \$10
#246 MARCO DE BARTOLI, MARSALA ORO \$15
#248 PLANETA MOSCATO DI NOTO \$12

LIQUORI

AMARETTO DI SARONNO \$7
LIMONCELLO \$6
ORANGECELLO \$6
FRANGELICO \$6
SAMBUCA \$6
TUACA \$7

GRAPPA

INGA GRAPPA DI MOSCATO \$7
MAZZETTI GRAPPA DI MOSCATO \$9

TORTA DI RICOTTA • *BUTTERNUT RICOTTA CHEESECAKE*
SWEET BUTTERNUT SQUASH & CHOCOLATE RICOTTA
CHEESECAKE, CHOCOLATE SAUCE, VANILLA CREMA,
CARMEL GELATO \$7

PANNA COTTA • *POMEGRANATE CREAM*
POMEGRANATE & ORANGE BUTTERMILK "CUSTARD",
CITRUS OLIVE OIL CAKE, POMEGRANATE PEARLS, CREMA \$7

TIRAMISU
ESPRESSO AND AMARETTO SOAKED SAVOIARDI
COOKIES, SWEET MASCARPONE CREAM, COCOA,
ESPRESSO GELATO \$7

SEMIFREDDO • *CHILLED MOUSSE*
GIANDUJA HAZELNUT - CHOCOLATE 'SEMI-FROZEN'
MOUSSE, CHOCOLATE TORTA, VANILLA CREAM,
CANDIED HAZELNUTS \$7

CREMA BRUCIATA • *CARMEL CUSTARD*
CARMELIZED VANILLA MASCARPONE CUSTARD,
PEACHES IN MOSCADELLO, CANDIED ALMOND TEGOLE \$7

CROSTATA • *APPLE TART*
APPLE & SPICED PEAR BUTTER TART, CARMELIZED PASTRY,
SALTY CARMEL SAUCE, CINNAMON GELATO \$7

SPUMONI • *SUNDAE*
ROASTED PISTACCHIO, GIANDUJA CHOCOLATE -
HAZELNUT, AND STRAWBERRY GELATO SUNDAE,
CANDIED PISTACCHIOS & AMARETTO CHERRIES \$7

CIOCCOLATO! • *CHOCOLATE TASTING* \$10
• GIANDUJA - CHOCOLATE HAZELNUT BAR
• TORTA - FLOURLESS CHOCOLATE - ALMOND WITH ORANGE
• MOUSSE - MILK CHOCOLATE WITH CHOCOLATE CHIP, CREME
• PROFITEROLE - DARK CHOCOLATE GELATO & GANACHE

GELATI / SORBETTI
ASSORTED PALAZZOLO'S GELATO OR SORBETTO \$7

FORMAGGI • *CHEESE TASTING*
TASTING OF ITALIAN & ARTISANAL CHEESES,
SEASONAL FRUIT, FIG MOSTARDA SELECT THREE \$10

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| PARMIGIANO-REGGIANO | PECORINO TOSCANO |
| FONTINA VALLE D'AOSTA | GORGONZOLA DOLCE |
| TALEGGIO | PECORINO AL TARTUFO |
| GRANA PADANO | MICHIGAN GOAT CHEESE |

