



DOLCI



FORMAGGI

Chef's Selection of Three Cheeses
Please ask for our daily selection

15

DOLCI

Tiramisu

10

Tartufo,

Centered with Sliced Nuts and a Cherry

10

Homemade Ice Cream and Sorbet

Please ask for our daily selection

9

Panna Cotta, Fresh Strawberries

10

Profiteroles, Vanilla Ice Cream

11

Seasonal Fresh Fruit

11

Flourless Chocolate Cake,

Whipped Cream, Fresh Berries

11

Crème Brûlée

10

Assortment of Homemade Biscotti,

Candied Orange Peel dipped in Chocolate,
Almond Brittle

12

Cappuccino Semifreddo

10

Fresh Strawberries, Whipped Cream

9

Ricotta Cheese Cake, Fresh Strawberries

10

"Cioccolatissimo" Vanilla Ice Cream

11

DESSERT WINES

Bracchetto d'Aqui "Pineto" –
Marenco 2014 (Piemonte)

10

Grenache Blanc "Vinferno" –
Bonny Doon 2013 (California)

12

Malvasia delle Lipari
Hauner 2012 (Sicilia)

15

Moscato d'Asti "Nivole" –
Michele Chiarlo 2015 (Piemonte)

10

Passito di Pantelleria –
Pellegrino 2014 (Sicilia)

13

Vin Santo di Montepulciano "Sangallo"
Fattoria del Cerro 2012 (Toscana)

12

TEAS 5.00

Ceylon Orange Pekoe (black)

brisk, bold citrus

Earl Grey (black)

bergamot, full flavored, aromatic

Yellow Mountain Hao Ya (green)

vegetal, bamboo, clear

Chamomile(herbal)

bright, refreshing, aromatic

Peppermint (herbal)

honey, apple, soothing

Espresso 4.00

Cappuccino 5.50

Coffee 3.00