



172 7th Avenue, New York, NY 10011 • 212 206-8686 www.lezie.com

DESSERTS

Formaggi

Chef's Selection of Three Cheeses

Please ask for our daily selection

16

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

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

*darned rich, fragrant and honeyed-nary, trace of
brimstone-with non-trivial lashings of quince and
Asian pear. Finish that seems to last an eternity*

12

Malvasia delle Lipari – Hauner 2012

(Sicilia)

*ripe apricots, figs and medlar fruit with
notes of lavender, thyme and almonds*

15

Moscato d'Asti "Nivole" – Michele Chiarlo 2015

(Piemonte)

*hints of clary, peach, grapefruit and meringue,
clean, light and delicate*

10

Passito di Pantelleria – Pellegrino 2015

(Sicilia)

*elegant, intense with hints of dried and
candied fruit*

13

Vin Santo di Montepulciano "Sangallo"

Fattoria del Cerro 2012 (Toscana)

*rich, concentrated, with notes of orange peel
and acacia honey, fresh nutty finish.*

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