

# DOLCI FATTI IN CASA

(All desserts are house-made)

\$9.00

## COPPA AMARENA

Vanilla bean gelato served with whipped cream, topped with Fabbri candied Italian cherries

## ANANAS CARAMELLIZZATA AL BRÛLÉE E SORBETTO

Sliced Pineapple, caramelized, topped with crème brûlée, pineapple sorbet

## SGROPPIN AL LIMONE

Blended lemon gelato, Prosecco and a touch of Ketel One Citroen vodka

## TIRAMISÚ

Ladyfinger cookies soaked in espresso with mascarpone cheese

## ZUPPA DI CIOCCOLATO BIANCO

White chocolate “soup” vanilla gelato, pistachios, shaved dark chocolate

## TORTINO DI CIOCCOLATO CALDO

Warm chocolate flourless cake sprinkled with almonds, vanilla cream sauce

## CREMA DI VANIGLIA

Vanilla cream custard topped with chocolate and caramel sauces

## AFFOGATO AL CAFFÈ

Vanilla bean ice cream, espresso coffee, whipped cream, crushed amaretti

## BISCOTTI ASSORTITI

Assorted homemade cookies

## SORBETTI & GELATI ARTIGIANALI

House-made daily selection of fruit sorbet or gelato

# FORMAGGI

\$13.00

**MILLEFOGLIE AL MARZEMINO** – Cow’s milk from Veneto region, semi-firm with a rich wine flavor

**PECORINO TOSCANO** – Sheep’s milk from Tuscany, sturdy and nutty with a hint of salt on the palate

**TALEGGIO** – Cow’s milk from Lombardy, soft and tangy taste

**PARMIGGIANO REGGIANO VACCA ROSSA** - Cow’s milk aged 24 months, lightly salted, nutty taste

## DESSERT WINE & PORTS

Ruby Dows  
Brachetto D’Acqui  
Cockburn Reserve  
Sandeman, 10 years Tawny  
Vin Santo di Toscana  
Taylor, 20 years Tawny  
Moscato d’Asti Marengo “Strev”

## GRAPPE

9 Il Grappino Bertagnolli  
10 Brunello, Fuligni  
12 Barolo, Chiarlo  
13 Merlot, Nonnino  
14 Moscato, Jacopo Poli  
15 Amarone, Allegrini  
9 Vespaiolo, Jacopo Poli  
Torcolato, Jacopo Poli

## COGNACS

9 Hennessy VS 10  
13 Remy Martin VSOP 16  
13 Remy Martin XO 38  
14 Delamain Vesper Premier Cru 39  
17 Kelt XO “Tour du Monde” 42  
15 Hennessy XO 45  
17

We proudly serve a variety of eco-friendly teas from “Two Leaves and a Bud” & Lavazza Coffe