

# DOLCI FATTI IN CASA

(all desserts are home-made)

\$10.00

## COPPA AMARENA

vanilla bean gelato served with whipped cream, topped with fabbri candied italian cherries

## CRÈME CARAMEL ALL'AMARETTO

amaretto custard topped with a soft layer of caramel sauce

## PANNA COTTA

vanilla custard, berries sauce

## TIRAMISÚ

ladyfinger cookies soaked in espresso with mascarpone cheese

## BISCOTTI ASSORTITI

assorted homemade cookies

## 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 ice cream, espresso coffee and whipped cream

## BARRETTA DI MOUSSE DI CIOCCOLATO E PANNA

chocolate mousse bar, vanilla sauce, whipped cream

## STRUDEL DI MELE CON GELATO ALLA VANIGLIA

rolled up round pastry, apple filling, vanilla ice cream

# FORMAGGI

\$16.00

**UBRIACO DEL PIAVE** – cow's milk from veneto region, semi-firm with a rich wine flavor

**PECORINO TOSCANO** – sheep's milk from tuscan, sturdy and nutty with a hint of salt on the palate

**TOMINO** – cow's milk from piedmont, soft and tangy taste

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

## DESSERT WINE & PORTS

cockburn reserve  
brachetto d'acqui  
fonseca vintage 2008  
sandeman, 10 years tawny  
vin santo di toscana antinori  
taylor, 20 years tawny  
moscato d'asti marengo  
warre's vintage '85

## GRAPPE

13 grappino bertagnolli  
10 brunello, castello banfi  
18 camomilla, sibona  
13 sarpa, jacopo poli  
14 moscato, jacopo poli  
15 miele, jacopo poli  
9 torcolato, jacopo poli  
25 lamponi, jacopo poli  
nonino riserva

## AMARI

9 montenegro 11  
15 averna 11  
12 lucano 11  
18 fernet branca 11  
24 **COGNACS**  
18 hennessy xo 45  
24 remy martin vsop 16  
18 hennessy vs 10  
24 courvoisier xo 40  
remy martin xo 35

we proudly serve a variety of eco-friendly teas from "mighty leaf" & lavazza coffe