

# DOLCI FATTI IN CASA

(all desserts are home-made)

\$10.00

## COPPA AMARENA

vanillabean 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

assortedhomemade 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, vanillasauce, whippedcream

## CHOCOLATE BRÛLÉE ALLE FRAGOLE

chocolate cake brûlée, strawberry sauce

# FORMAGGI

\$16.00

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

**PECORINO TOSCANO**– sheep's milkfrom 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 yearstawny  
vin santo di toscana antinori  
taylor, 20 years tawny  
moscatod'astimarenco  
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, jacopopoli  
9 torcolato, jacopopoli  
25 lamponi, jacopopoli  
noninoriserva

## AMARI

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

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