



## *AUTUMN DESSERT MENU*

### **Classic Tiramisu 10**

lady fingers soaked in espresso, cocoa liquor,  
layered with mascarpone, chocolate curls,  
chocolate covered strawberry

### **Spiced Pumpkin Budino 10**

Vin Santo fluff, amaretti cookie,  
candied lemon peel

### **Fall Fruit Cornucopia 11**

house made cinnamon waffle cone,  
mascarpone brandy cream, apple raisin compote,  
walnuts, butterscotch sauce

### **Profiteroles 12**

filled with your choice of gelato  
served with Valrhona Chocolate sauce

### **Torta Di Cioccolato 11**

flourless chocolate cake, tart cherry compote,  
vanilla gelato, pistachio praline

### **Sharing Platter (choice of 3 from above) 30**

### **Gelato or Sorbeto 10**

### **Artisan Cheese Selection 16**

3 distinctive cheeses  
with house made accompaniments

# *AFTER DINNER DRINKS*

## *Dessert Wines*

Vin Santo Del Chianti, Donatella Colombini '06....	12
Moscato d'Asti, iPola, Alessandro Rivetto .....	12
Brachetto, Birbet, Malvirá '17.....	14
Vernaccia Valle Del Tirso, Orro '12.....	15

## *Amaro/Cordials*

Amaro Ramazzotti.....	10
Amaro Zucca Rabarbaro.....	13
Amaro Lucano.....	12
Amaro Luxardo Abano.....	9
Amaro dell'Etna.....	9
Fernet Branca.....	10
Cynar.....	10
Campari.....	8
Aperol.....	8
Limoncello Luxardo.....	10
Sambuca Romana.....	10
Sambuca Romana Black.....	10

## *Ports*

Cockburn Special Reserse.....	9
Warre "OTIMA" 10 year old Tawny.....	11
Warre "OTIMA" 20 year old Tawny.....	18
Grahams Vintage 2000.....	18

## *Grappa*

Marolo, Grappa di Brunello di Montalcino.....	12
Marolo, Grappa di Moscato.....	12
Coltibuono, Grappa di Sangioveto.....	17
Nardini Bassano.....	10