



SPRING DESSERT MENU

Classic Tiramisu 10

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

Persimmon Budino 10

brown butter brioche crumbs, cranberries,
micro sage, pomegranate espuma

Spring Fruit Cornucopia 11

house made vanilla waffle cone,
strawberry mascarpone cream, rhubarb compote,
pineapple caramel sauce, micro basil

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 Classico, Coltibuono '10	12
Moscato d'Asti, iPola, Alessandro Rivetto	12
Brachetto, Birbet, Malvirá '17	14

Dessert Cocktails

Espresso Martini	14
<i>Tia Maria, Tito's Vodka, espresso, sugar</i>	
The "Godfather"	14
<i>Macallan 12 Year Old Scotch, Amaretto di Sarrona</i>	

Amaro/Cordials

Amaro Ramazzotti	10
Amaro Zucca Rabarbaro	13
Amaro Lucano	12
Amaro Luxardo Abano	9
Amaro di Serravalle, Lorenzo Inga	12
Amaro Nonino Quintessentia	14
Amaro Meletti	8
Fernet Amaro Luxardo	10
Barolo Chinato, Cocchi	12
Cynar	10
Campari	8
Aperol	8
Limoncello Luxardo	10
Sambuca Romana	10
Sambuca Romana Black	10

Ports

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

Grappa

Marolo, Grappa di Barolo	12
Marolo, Grappa di Moscato	12
Marolo, Grappa di Brunello di Montalcino	12
Lorenzo Inga, Grappa di Prosecco	10
Lorenzo Inga, Grappa di Dolcetto	10
Coltibuono, Grappa di Sangiovetto	17

Coffee, Tea, Espresso

Coffee 3.75	Espresso 3.75
Cappuccino 4	Hot Tea 3.75