



## *WINTER 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

### **Spiced 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 Classico, Coltibuono '10	.....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 di Serravalle, Lorenzo Inga	.....12
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 Barolo	.....12
Marolo, Grappa di Moscato	.....12
Lorenzo Inga, Grappa di Prosecco	.....10
Lorenzo Inga, Grappa di Dolcetto	.....10
Coltibuono, Grappa di Sangiovetto	.....17