

DESSERT MENU

SEMIFREDDO \$12

White truffle & Cardoncello mushroom semifreddo with chocolate rum sauce

PANZEROTTI \$9

Nutella filled baby calzone with truffle honey and toasted almond

CATALANA \$8

Sambuca scent Crème brûlé

RICOTTA \$10

Sheep milk ricotta & blueberries cheese cake

CROSTATA \$10

Apple and Pecan tart with vanilla ice cream

FORMAGGI

Tagliere of 4 cheeses \$18

Parmigiano Reggiano - Cow milk, Emilia Romagna \$6

Pecorino Sardo - Sheep milk, Sardegna \$6

Caciocavallo Podolico - Cow milk, Puglia \$6

Gorgonzola - Cow milk, Lombardia \$6

CAFFÈ & TEA

Coffee \$3 - Espresso \$3 - Cappuccino \$4 -

Latte \$4 - Tea \$4

VINI DOLCI / DESSERT WINES

4000 Vietti Moscato d'Asti 2015 DOCG - Vietti - PIEMONTE \$12/28 (375 ml)

100% Moscato d'Asti, pale yellow color and slight sparkling, intense aromas of peaches, rose petals and ginger. On the palate it is delicately sweet with modest acidity, good balance, good complexity and a finish of fresh apricots.

4010 Gaglioffo Vin Santo del Chianti 2008 DOCG - Fattoria Il Muro - TOSCANA \$15/59 (375 ml)

90% Malvasia bianca 10% Sangiovese, amber color chestnut flour and walnut bouquet. On the mouth is sweet with incense hints, balances and long lasting.

4005 FIRR 2013 Vendemmia Tardiva Puglia IGT - Miali - PUGLIA \$13/55 (500 ml)

100% Minutolo, grapes are harvested over ripe, left to dry for a month. Citrus and orange blossoms bouquet. Honey and spices.

4015 Ben Ryè Passito di Pantelleria 2015 DOC - Donnafugata - SICILIA \$18/85 (375 ml)

100% Zibibbo. The nose offers a fragrant and complex bouquet, with notes of fresh apricot and orange zest combined with thyme and rosemary. A pleasant sweetness balanced by great minerality and lively sapidity.

4020 Sherry Don Guido Pedro Ximénez Solera Especial 20 yrs - William & Humbert - SPAIN \$14/85 (750 ml)

100% Pedro Ximenez, dense, mahogany-black and slightly viscous. Raisin and fig aromas with round, underlying balsamic notes. Low acidity, almost syrupy sweet and with a long finish that leaves the sweetness and aromas in your mouth and nose for a long time.

GRAPPA

Grappa Mandorla, Nardini \$11 - Nardini Bianca \$11 - Nardini Tagliatella \$11 -

Grappa di Arneis, Montanaro \$13

Aged Grappa di Barolo, Mazzetti d'Altavilla \$13

AMARI \$12

Nocino - Finocchietto - Sibilla Varnelli - Vecchio Amaro del Capo -

Cynar - Averna - Limoncello - Braulio - Sambuca