

# DESSERT MENU

## RICOTTA \$12

*Sheep milk, chocolate chips & Cardoncello mushroom cheesecake with rosemary vanilla sauce*

## PANZEROTTI \$9

*Nutella filled baby calzone with truffle honey and toasted almond*

## CATALANA \$10

*Chocolate and fresh Black truffle Crème brûlé*

## SEMIFREDDO \$9

*Candy beets and Rum semifreddo with chocolate sauce*

## CROSTATA \$10

*Pear & Hazelnuts tart with salt caramel sauce*

## 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

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 Furr 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 \$15/95 (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