

PIATTI

RISTORANTE & BAR

DOLCI

7.

TIRAMISU—Traditional Layered Espresso,
Vanilla Biscotti & Mascarpone “Sponge Cake”

LIMONE- Lemon Semifreddo w.
Raspberries Sauce & White Chocolate

CIOCCOLATA- Warm Bittersweet Chocolate Cake,
Vanilla Gelato, Chocolate Sauce & Whipped Cream

PANNA COTTA- Vanilla Bean “Cooked Cream,”
w. Marinated Strawberries & Aceto Balsamico

AFFOGATO- Vanilla Gelato “Drowned” in
Espresso, Candied Orange & Almond Cantuccini

MANDORLA- Almond Torta w. Summer Stone Fruits
& Basil Lemon Syrup

GELATO DEL GIORNO- Daily Gelato or Sorbet

CANTUCCINI- Italian Almond Cookies
w. Candied Orange

2.

FORMAGGI

12.

Italian & Local Cheese w. Sweet
& Savory Accompaniments

Gorgonzola Dolce, Soft, Cow's Milk, Sweet Blue
& Slightly Acidic, Lombardi

Mt Tam, Organic Cow's Milk, Smooth & Creamy
Triple Cream, Point Reyes

Pecorino Stagionato DOP, Semi Firm, Sheep's Milk,
Aged 4 mo. Nutty Aroma, Toscana

DESSERT DRINKS

8.75

CHOCOLATE MARTINI

Skyy Vanilla Vodka, Vermeer Dutch Chocolate Crème, Cocoa Powder
Rimmed Martini Glass

ESPRESSO MARTINI

Smirnoff Vanilla Vodka, Dooley's Toffee Liqueur,
Espresso in a Sugar rimmed glass w. Espresso Beans

SWEET WINES

Paolo Saracco Moscato d'Asti NV 8.

Donnafugata Passito di Pantelleria
“Ben Rye” Sicily 2003 16.

Castello di Meleto Vin Santo Tuscany 2003 12.

PORT & FORTIFIED WINES

Dow “Boardroom” Tawny Port 8.

Sandeman Tawny Port 8.

Delaforce 20 Year Tawny Port 14.

Fonseca “Bin 27” Vintage Character Port 8.

Taylor Fladgate LBV Port 2000 10.

Croft Vintage Port 2000 24.

Cossart & Gordon 5 Year Bual Madeira 11.

Meyer Family Zinfandel Port California NV 10.

DIGISTIVI

Fernet Branca 7.

Fernet Menta 7.

Averna Amaro 6.

Aperol 6.

Sambuca 8.

Caravella Limoncello 6.

Morolo Chamomile Grappa 10.

Nardini “Aquavite” Grappa 8.

Jacopo Poli “Uva Viva” Grappa 12.