

PIATTI

DESSERT

DOLCI

TIRAMISU

"Pick me up" The Traditional Italian Dessert 6.50

CIOCCOLATA

Warm Bittersweet Chocolate Cake & Vanilla Gelato 6.50

MANDORLA

Almond Cake, Amarena Cherries & Whipped Crema 6.50

SEMIFREDDO

Meyer Lemon Semifreddo, Raspberry Sauce
& Shaved White Chocolate 6.50

CRÈMA CATALANA

Caramelized Vanilla Bean Custard, Candied Orange & Biscotti 6.50

PANNA COTTA

Vanilla "Cooked Cream"& Balsamic Strawberries 6.50

AFFOGATO

Vanilla Gelato "Drowned in Espresso, Toasted Almonds,
Candied Orange & Anise Biscotti 6.50

GELATO O SORBETTO

Selection Changes Daily 4.95

BRIOCHE

Brioche, Apple & Sultana Budino w. Bourbon Caramel
& Vanilla Gelato 6.50

DESSERT DRINKS

ESPRESSO MARTINI

Smirnoff Vanilla Vodka, 3 Olives Espresso Vodka, Bailey's 8.50

THIN MINT

Bailey's, Crème de Menthe, Cream de Cacao & Milk 8.50

HOT APPLE PIE

Tuaca Italian Liqueur, Hot Apple Cider & Whipped Cream 8.50

CAPPUCINO ROMANO

Cappuccino with Sambuca Romano 9.00

Seasonal Menu Subject to Change
Call 831-625-1766 for More Information

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DESSERT

DESSERT BEVERAGES

SWEET WINES

Paolo Saracco Moscato d'Asti 2005	5.00
Marco Negri Moscato d'Asti 2004	7.50
Mer Soleil Late Harvest Viogner	14.00
Antinori 'Mofato' (Sauvignon Blanc) Umbria 2003	10.00
Donnafugata "Ben Rye" Passito di Pantalleria 2005	15.00
<i>Incredible sweet wine from Southern Italy, peaches, apricots, & almonds</i>	
Castello di Meleto Vin Santo 2003	13.00

PORT, MADEIRA, COGNAC & GRAPPA

Delaforce "Curious & Ancient" 20 Year Tawny Port	14.00
Dow Ten Year Tawny Port	12.00
Dow "Boardroom" Tawny Port	7.00
Fonseca "Bin 27" Vintage Character NV	8.00
Quinta de la Rosa LBV 2003	12.00
Croft Vintage Port 2000	24.00
Cossart Gordon 5 Year Bual Madeira	10.00
Courvoisier V.S.	8.00
Courvoisier X.O.	32.00
Hennessy V.S.	9.00
Remy Martin V.S.O.P.	12.00
Remy Martin X.O.	32.00
Poli Moscato Grappa	12.00
Terrabianca Riserva La Bomba Grappa	15.00
Lorenzo Inga Gavi de Gavi Grappa	12.00

Vintages Subject to Change

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