

PIATTI

DOLCI

BUDINO DI MELA

Brioche, Apple & Sultana with Bourbon Caramel & Vanilla Gelato 6.95

TIRAMISU

Lady Fingers Soaked with Espresso & Amaretto
Layered with Mascarpone & Chocolate 6.25

BUDINO DI PANE

Warm Chocolate Bread Pudding
& Fresh Whipped Cream 6.95

TORTA DI CIOCCOLATA

Decadent Flourless Chocolate Cake with a Pecan
& Walnut Crust & a Strawberry Sauce 6.50

TORTA DI LIMETTA

Key Lime Raspberry Tart & Raspberry Puree 6.25

AFFOGATO

White Chocolate Gelato, Espresso, Amaretto
Shaved Chocolate & Whipped Cream 5.95

LA CREMA CATALANA

Orange Crème Brulee 5.95

GELATO O SORBETTO

Vanilla Bean, Chocolate, White Chocolate, Spumoni
& Espresso Gelato or Sorbet of the Day 5.75

BISCOTTI

Two Chocolate Hazelnut Biscotti 2.95

Seasonal Menu Subject to Change
Call 858-454-1589 for More Information

PIATTI

DESSERT COCKTAILS 11.00

ESPRESSO MARTINI

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

THIN MINT

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

HOT APPLE PIE

Tuaca Italian Liqueur, Hot Apple Cider & Whipped Cream

DESSERT WINES

Paolo Saracco Moscato d'Asti 2006	8.00
EOS Lake Harvest Moscato 2007	8.75
Badia a Coltibuono Vin Santo 2002	8.25
Castello di Meleto Vin Santo 2004	13.00
EOS Paso Robles Zinfandel Port 2006	10.25
Donnafugata Passito "Ben Rye" 2006	15.00

PORT, MADEIRA & GRAPPA

Fonseca "Bin 27" Vintage Character NV	8.00
Quinta da Noval L.B.V. 2000	7.00
Warre's Vintage Port 1997	11.00
Croft Distinction Special Reserve Ruby Port	8.00
Dow "Boardroom" Tawny Port	7.50
Taylor Fladgate 10 Year Tawny Port	9.50
Taylor Fladgate 20 Year Tawny Port	13.50
Warre's "Otima" 10 year Tawny Port	10.00
Cossart Gordon 5 yrs Bual Madeira	10.00
Candolini Grappa Ruta	8.00
Piave Selezione Grappa	11.00
Jacopo Poli "Sassicaia" Grappa	16.00
Chiarlo Grappa Di Moscato D' Asti	15.00
Vintages Subject to Change.	