

# PIATTI

## DOLCI

### TIRAMISU

Lady Fingers Soaked w. Espresso & Amaretto  
Layered w. Mascarpone & Chocolate 6.95

### BUDINO DI MELA

Brioche, Apple & Sultana w. Bourbon Caramel  
& Vanilla Gelato 6.95

### BUDINO DI PANE

Warm Chocolate Bread Pudding & Fresh Whipped  
Cream 6.95

### TORTA DI CIOCCOLATA

Decadent Flourless Chocolate Cake w. Pecan & Walnut  
Crust & Raspberry Sauce 6.95

### TORTA DI LIMETTA

Key Lime Raspberry Tart & Raspberry Puree 6.95

### AFFOGATO

White Chocolate Gelato, Espresso, Amaretto,  
Shaved Chocolate & Whipped Cream 6.95

### GELATO O SORBETTO

Vanilla Bean, Chocolate, White Chocolate, Spumoni  
& Espresso Gelato or Sorbet of the Day 6.50

### 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

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

### THIN MINT

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

## DESSERT WINES

Spinetta Moscato d'Asti 2009	9.00
EOS Late Harvest Moscato 2007	8.75
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
Croft Distinction Special Reserve Ruby Port	8.00
Croft 10 Year Tawny Port	9.00
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 Year Bual Madeira	10.00
Candolini Grappa Ruta	8.00
Piave Selezione Grappa	11.00
Chiarlo Grappa Di Muscato D' Asti	15.00