

PIATTI

DOLCI

7

TIRAMISU

Traditional Layered Espresso,
Vanilla Biscotti & Mascarpone "Sponge Cake"

TORTA DI NUTELLA

Nutella Cheesecake w. Graham Cracker Crust, Toasted
Hazelnuts & Whipped Cream

CIOCCOLATA

Warm Bittersweet Chocolate Cake
w. Vanilla Gelato & Chocolate Sauce

PANNA COTTA

Blueberry-Buttermilk "Cooked Cream"
w. Lemoncello Reduction

FRUTTA CIABATTINO

Baked Local Peaches, Kentucky Bourbon,
& Brown Sugar w. Short Bread Cookie

LEMON SEMIFREDDO

Frozen Lemon Mousse w. Market Berries,
Mint & Powdered Sugar

GELATO DEL GIORNO

Daily Gelato or Sorbet

DESSERT DRINKS

CHOCOLATE MARTINI

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

9

ESPRESSO MARTINI

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

9

THIN MINT

Bailey's Irish Cream, Crème de Menthe, Crème de Cacao,
Cream & Chocolate Syrup Lined Martini Glass

9

HOT APPLE PIE

Tuaca, Hot Cider, Cinnamon Stick & Whipped Cream

9

SWEET WINES

Donnafugata Passito di Panteleria "Ben Rye" Sicily 2003

16

La Spinetta Moscatto d'Asti 2009

8

Marco Neri Moscato NV

10

PORTS

Fonseca 10 year Tawny Port

8

Dow "Boardroom" Reserve Tawny Port

10

Fonseca "Bin 27" Vintage Character Port

8

Taylor Fladgate LBV Port 2003

10

Croft Vintage Port 2000

24

Meyer Family Zinfandel Port California NV

10

Graham's Six Grapes

9

Cossart & Gordon 5 Year Bual Madeira

11

Sandeman "Character" Sherry

8

Seasonal Menu Subject to Change

Call 415-380-2525 for More Information