

# DOLCI

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TIRAMISÙ   \$10  
Espresso Soaked Rice Sponge, Mascarpone,  
Cocoa Powder

PANNA COTTA CON CARMELLO \$9  
Vanilla Panna Cotta, Salted Caramel,  
Chocolate Streusel

CROSTATA DI MIRTILLI  \$12  
Chocolate and Hazelnut Cake,  
Blueberry Marmalade, Served Warm  
with Vanilla Ice Cream

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*Ask your server for a wine pairing suggestion.*





## VINI DOLCI | DESSERT WINES

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**Moscato d'Asti "Briccotondo"**, Il Pavone, *Piemonte* \$12

**Vin Santo del Chianti Classico 2010** \$12

Poggio Salvi, *Toscana*

## GRAPPA

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**Bianca "Po' di Poli Aromatic"**, Poli Distillerie \$12

*Veneto (Traminer and Gewurztraminer)*

**Barricata "Dic'otto Lune"**, Distilleria Marzadro \$12

*Trentino-Alto Adige (Muscat, Chardonnay, Gewurztraminer)*

## LIQUORI D'ITALIA | LIQUEURS

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**Amaretto**, Walcher \$9

**Limoncello**, Pallini \$9

**Amaro**, Averna \$9

**Sambuca**, Meleto \$9