

## • DESSERT MENU •

### ZUCCOTTO FIORENTINO ..... 14

Rum-Soaked Rice Sponge Cake, Chantilly Cream and Chocolate Mousse,  
Glazed in 70% Dark Chocolate Served with Fior di Latte Gelato and Meringue

### TORTINO DI RISO ..... 15

Rice Tarte With Orange Lemon Cream, Brown Sugar Streusel, Fresh Strawberries  
and Vanilla Gelato

### TIRAMISÙ ..... 15

Nonna Cream Tiramisù, Rice Sponge Cake, Chocolate Covered  
Espresso and Cocoa Powder

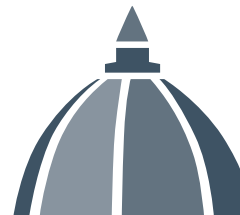
### **CANTUCCI & VIN SANTO**

Cantucci, twice-baked almond cookies, originated in Prato, a small city in Toscana. Traditionally, Tuscans serve Cantucci after a meal with Vin Santo, a sweet dessert wine that perfectly complements the not-too-sweet cookie. At Eataly, we bake our cantucci in house and serve them with a curated selection of Tuscan vinsanti.

Vin Santo del Chianti Classico 2013, Felsina	16
Vin Santo del Chianti Classico 2012, Badia a Coltibuono	23
Vin Santo del Chianti Classico 2015, Castello di Volpaia	26

Each 2.5oz pour of Vin santo will be served with Cantucci. The best way to enjoy them is to dip them in the wine, let them soak for a few second, and then bite into the softened portion of the cookie.

*Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*



## • DESSERT MENU •

### ZUCCOTTO FIORENTINO ..... 14

Rum-Soaked Rice Sponge Cake, Chantilly Cream and Chocolate Mousse,  
Glazed in 70% Dark Chocolate Served with Fior di Latte Gelato and Meringue

### TORTINO DI RISO ..... 15

Rice Tarte With Orange Lemon Cream, Brown Sugar Streusel, Fresh Strawberries  
and Vanilla Gelato

### TIRAMISÙ ..... 15

Nonna Cream Tiramisù, Rice Sponge Cake, Chocolate Covered  
Espresso and Cocoa Powder

### **CANTUCCI & VIN SANTO**

Cantucci, twice-baked almond cookies, originated in Prato, a small city in Toscana. Traditionally, Tuscans serve Cantucci after a meal with Vin Santo, a sweet dessert wine that perfectly complements the not-too-sweet cookie. At Eataly, we bake our cantucci in house and serve them with a curated selection of Tuscan vinsanti.

Vin Santo del Chianti Classico 2013, Felsina	16
Vin Santo del Chianti Classico 2012, Badia a Coltibuono	23
Vin Santo del Chianti Classico 2015, Castello di Volpaia	26

Each 2.5oz pour of Vin santo will be served with Cantucci. The best way to enjoy them is to dip them in the wine, let them soak for a few second, and then bite into the softened portion of the cookie.

*Please inform your server of any allergies or dietary restrictions. The consumption of raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.*

## VIN SANTO DELLA TRADIZIONE

Vin Santo del Chianti Classico 2009, Fontodi	35/oz
Vin Santo del Chianti Classico 2001, Fontodi	42/oz
Vin Santo del Chianti Classico 1995, Fontodi	50/oz
Vin Santo di Montepulciano 2005, Avignonesi	50/oz
Vin Santo Occhio di Pernice Rosso 2005, Avignonesi	65/oz

## VIN SANTO FLIGHTS

Basi del Vin Santo Felsina, Badia a Coltibuono, Volpaia	35
V.S. del Chianti Classico Felsina, Castello di Volpaia, Fontodi 2009	55
Studio del Fontodi 2009, 2001, 1995	110

## DIGESTIVI

Candolini Grappa Bianca, Lazio	9
Pallini Limoncello, Lazio	9
Caffo Vecchio Amaro del Capo, Calabria	10
Fernet Branca, Lombardia	11
Branca Menta Amaro, Lombardia	12
Nepeta Amaro, Sicilia	12
Elisir Novasalus Amaro, Trentino-Alto Adige	12
Borghetti Sambuca Oro, Lombardia	12
Luxardo Abano Amaro, Veneto	12
Braulio Amaro, Lombardia	13
Alpe Amer Amaro, Valle d'Aoste	13
Sangallo Amaro-Camatti, Liguria	14
Averna Amaro, Sicilia	14
Sapori Ischia Rucolino Amaro, Campania	15
Nonino Quintessentia Amaro, Friuli	17

## CAFFÈ

Espresso	4
Espresso Doppio	6
Americano	4.50
Cappuccino	4.50
Tè Chamomile, Earl Gray, Green, Lemon Mint	4

## VIN SANTO DELLA TRADIZIONE

Vin Santo del Chianti Classico 2009, Fontodi	35/oz
Vin Santo del Chianti Classico 2001, Fontodi	42/oz
Vin Santo del Chianti Classico 1995, Fontodi	50/oz
Vin Santo di Montepulciano 2005, Avignonesi	50/oz
Vin Santo Occhio di Pernice Rosso 2005, Avignonesi	65/oz

## VIN SANTO FLIGHTS

Basi del Vin Santo Felsina, Badia a Coltibuono, Volpaia	35
V.S. del Chianti Classico Felsina, Castello di Volpaia, Fontodi 2009	55
Studio del Fontodi 2009, 2001, 1995	110

## DIGESTIVI

Candolini Grappa Bianca, Lazio	9
Pallini Limoncello, Lazio	9
Caffo Vecchio Amaro del Capo, Calabria	10
Fernet Branca, Lombardia	11
Branca Menta Amaro, Lombardia	12
Nepeta Amaro, Sicilia	12
Elisir Novasalus Amaro, Trentino-Alto Adige	12
Borghetti Sambuca Oro, Lombardia	12
Luxardo Abano Amaro, Veneto	12
Braulio Amaro, Lombardia	13
Alpe Amer Amaro, Valle d'Aoste	13
Sangallo Amaro-Camatti, Liguria	14
Averna Amaro, Sicilia	14
Sapori Ischia Rucolino Amaro, Campania	15
Nonino Quintessentia Amaro, Friuli	17

## CAFFÈ

Espresso	4
Espresso Doppio	6
Americano	4.50
Cappuccino	4.50
Tè Chamomile, Earl Gray, Green, Lemon Mint	4