



Dolci

9.

SAFFRON PANNA COTTA

pistachio, apricot preserve, honeycomb

CHOCOLATE PEAR TART

poached pear, gingerbread, hazelnut gelato

CARAMEL APPLE ZEPPOLE

cinnamon toast, toffee, apple pie gelato

STRAWBERRY ROULADE

black sesame, meyer lemon, olive oil

TRIO OF SORBETTO & GELATO 7.

please inquire with your server for tonight's selections



Dessert Wine

Moscato 2014 Massolino Asti, Piemonte (375 mL)	21.
Vidal 2014 Inniskillin Icewine Niagra Peninsula	19.
Malvasia Blend 2001 Villa da Filicaja Vin Santo Toscana	13.
Lacrima NV Velenosi 'Querciantica Visciole' Marche	10.
Lambrusco NV Cleto Chiarli 'Centenario' Emilia-Romagna	9.
Corvina Blend 2010 David Sterza Recioto Valpolicella, Veneto	15.
Grillo NV de Bartoli 'La Miccia' Marsala Superiore Oro Sicilia	12.
Moscato NV Carpano 'Antica Formula' Piemonte	9.
Nebbiolo NV Cocchi Chinato Barolo, Piemonte	12.
Zinfandel NV Meyer Family Port North Coast	14.



Liqueur & Brandy

Toschi 'Nocello' Emilia-Romagna	7.5
Frangelico Piemonte	7.5
Disaronno Lombardia	7.5
Tuaca Louisville, Kentucky	7.5
Christian Brothers VS San Joaquin Valley, California	7.5
Laird's Apple Jack Scobeyville, New Jersey	8.
Metaxa '5 Stars' Samos, Aegean Sea	9.
Courvoisier VSOP Cognac	12.
Grand Marnier 'Centenaire' Cognac	27.
Hennessy XO Cognac	42.