



## DOLCI (Dessert Menu)

### TIRAMISU 13

Umbria espresso, marsala, mascarpone, bittersweet cocoa, shaved chocolate

### CARROT CAKE N 13

cream cheese frosting, toasted pecans

### CHOCOLATE BUDINO GF/N 12

pine nut brittle

### ITALIAN ALMOND LEMON TART N 12

### VIN SANTO & HOUSEMADE

### ORANGE ALMOND BISCOTTI N 18

Vin Santo & housemade orange almond biscotti

### A LA MODE 4

one scoop, any flavor, of gelato

### CHOCOLATE CAKE 13

chocolate mousse, salted caramel buttercream

### FRUIT CRUMBLE N 12

seasonal fruit, whipped cream

### CANNOLI N 13

orange, chocolate, pistachio, cocoa nibs

### AFFOGATO GF 13

sweet cream gelato, espresso, chocolate sauce, whipped cream, espresso sugar

### GELATO & SORBETTO GF 9

locally made by Gelato Maestro  
ask server about selection

### COOKIES 3 each

chocolate chip almond toffee N

salted chocolate almond GF/N

amaretti GF/N

oatmeal raisin

coconut macaroon GF

chocolate-dipped coconut macaroon GF

GF - Gluten Free N - Contains Nuts

\$2 service charge per person/plate for all outside desserts

\*while precautions are taken, our desserts are not made in a gluten-free kitchen

## ITALIAN DESSERT WINES

- Feudo Montoni **Passito Bianco**, Sicily NV 375 ml 16  
Lush and balanced sweet white dessert wine. Apricot jelly, chamomile and honey show on the nose, with a quick blast of herbs at the end.
- Arnaldo Caprai **Passito Rosso**, Umbria 2017 375 ml 20  
Sweet red dessert wine, with an aroma of a mix of raspberry, wild berry and cherry jams, blended with minty herbs and hints of cacao.
- Fattoria Selvapiana, **Vin Santo del Chianti Rufino**, Tuscany 2013 500 ml 16  
Hand harvested Trebbiano grapes. Characteristics of rich caramel, butter and hazelnuts.
- Badia A Coltibuono, **Vin Santo del Chianti Classico**, Tuscany 2014 375 ml 18  
White, sweet, full-bodied, floral, rich. Serve with mascarpone and peaches, panna cotta, zabaglione or cannoli.
- Paolo Saracco **Moscato d'Asti**, Piedmont 2022 12  
A sweet sparkling wine made in the Asti. 100% Moscato wine, very well balanced and incredibly easy drinking. Ripe yellow fruit, citrus, seductive sweetness, and refreshing acidity.
- Borgogno **Barolo Chinato**, Piedmont NV 22  
Made with 100% Barolo, its color is red with amber and garnet highlights.  
Ideal as an aperitif, refreshing drink, as a base for cocktails, digestive or like a herbal tea.

## AMAROS & CORDIALS

Grand Marnier	10	Amaro Nonino	14
Amaretto	10	Chardonnay di Nonino Grappa	14
Drambuie	12	Clear Creek Nebbiolo Grappa	8
Fernet Menta	9	Amaro Montenegro	10
Fernet Branca	10	Cynar Aperitif	8
Averna	9		