

... I Dolci

(All desserts are made daily at our bakery)

Biscotti Fatti In Casa - an assortment of homemade baked cookies	\$8
Tiramisu - savoiardi cookies soaked in espresso and layered with a rich mascarpone cream	\$8
Tortino Di Cioccolato - chocolate mousse cake with chocolate custard center	\$8
Torta Di Limone - lemon cheesecake	\$8
Torta Di Gianduia - chocolate hazelnut cake	\$8

... Il Gelato Ed Il Sorbetto

(2 scoops \$6.00)

Crema - cream
Fiore di Latte - light vanilla cream
Cioccolato - chocolate
Pistacchio - pistachio
Lampone - raspberry
Limone - lemon
Pera - pear
Nocciola - hazelnut

Vini Da Meditazione Dessert Wine

	gl/bt
Moscato d'Asti , Ca Dei Mandorli	\$9/\$42
Brachetto d'Acqui , Ca dei Mandorli	\$9/\$42
Vin Santo , Tenuta Di Trecciano (375cl)	\$10/\$45
Pomele Rosso Dolce , Falesco (500cl)	\$12/\$50

Amari, Cordiali & Grappe

	GL
Amaro Nonino	\$9
Amaro Ramazzotti	\$8
Frangelico	\$8
Limoncello	\$8
Sambuca	\$8
Montenegro	\$8
Grappa Della Casa	\$8
Nonino, Chardonnay	\$13
Nonino, Gioiello Castagno	\$17

Please refrain from using your
cell phone. Grazie.

Dinner: 5:00 pm - 12:00 am

Saturday & Sunday

Brunch: 11:30 am - 5:00 pm

A gratuity of 20% for parties of six or larger is suggested

Please advise us of any food allergies

**Consuming raw or undercooked meats, seafood, shellfish may increase your risk
of foodborn illness, especially if you have certain medical conditions.**



D E S S E R T