

FROM OUR PASTRY CHEF

WARM CHOCOLATE-RASPBERRY TRUFFLE CAKE | 7

vanilla-bean ice cream

- Recommended Pairing (Banfi Rosa Regale)

HANDCRAFTED CLASSIC TIRAMISU | 7

- Recommended Pairing (cappuccino)

ITALIAN LEMON RICOTTA ZEPPOLE | 7

served with chocolate ganache & raspberry-lemon sauce

-Recommended Pairing (Riondo Pink Prosecco)

LIMONCELLO GELATO | 7

- Recommended Pairing (Nivole Moscato D'Asti)

GELATO OF THE DAY | 6

please ask your server about flavors

- additional \$2.25 to be served as an espresso float

-Recommended Pairing (Cappuccino)

ITALIAN BUTTERSCOTCH-COCOA BUDINO | 7

Served with freshly made

Italian lemon-ricotta zeppole "donuts"

- Recommended Pairing (Chateau de Orignac)

MASCARPONE-MARSALA ITALIAN CHEESECAKE | 7

Topped with seasonal flavors of the day, ask your server for details

-Recommended Pairing (Nivole Moscato D'Asti)

VANILLA-BEAN CRÈME BRULEE | 7

-Recommended Pairing (Chateau de Orignac)

COFFEE & TEA: IMPORTED ITALIAN LAVAZZA BRAND COFFEE

French Pressed to Order | 2-Cup 3.5 / 4-Cup 6.5

(Please Allow Four Minutes for Perfect Brewing)

Our French Press Coffee Pots are for sale | 2 cup- \$59 / 4 cup-\$79

Lavazza Espresso | Single 2.25

Latte or Cappuccino | 3.5

Tea Forte | 3.5

Earl Grey • Jasmine Green • Chamomile Citron

Hot Spiced Apple Cider | 3

DESSERT WINES

*Chateau de Orignac (France) | 6 (2oz glass)
(blended with Cognac, Cabernet Sauvignon, and Merlot)*

Nivole Moscato D'Asti (Canelli, IT) | 25 (half bottle)

King Estate Vin Glace (Oregon) | 7 (glass) / 42 (half bottle)

Banfi Rosa Regale (Piedmont, Italy) | 9 (187ml, 2-3oz glasses)

Graham's Six Grapes Port (Portugal) | 6 (2oz glass)

Graham's 10 Year Port (Portugal) | 8 (2oz glass)

Graham's 20 Year Port (Portugal) | 13 (2oz glass)

Solera 1847 Sherry (Spain) | 6 (2oz glass)