

DOLCE

-DESSERT-

DARK CHOCOLATE CAKE - 7.95

Decadent dark chocolate cake
baked with a touch of cinnamon

TIRAMISU - 8.95

Lady fingers flavored with espresso, layered
with sweetened Italian cream cheese

CHEESECAKE - 6.95

Traditional New York style
cheesecake with berry sauce

CHOCOLATE HAZELNUT

MOUSSE CAKE - 8.95

Chocolate Hazelnut Mousse
layered between a shortbread crust
and dark chocolate ganache topping

GELATO & SORBETTO - 6.95

Ask your server for today's selections

CRÈME BRÛLÉE - 6.95

Traditional creamy vanilla bean custard
with a caramelized sugar topping

BREAD PUDDING - 8.95

House-made seasonal bread
pudding with caramel sauce--ask your
server for today's selection



APERITIVO - DIGESTIVO

Italian dining is a long and leisurely affair,
usually capped by a little espresso & spirits.

Usually the spirit of choice is grappa,
a heady, high-alcohol affair that is
lightly sipped with espresso and sweets.

Ransom Grappa of Gewürztraminer - \$7/1.5 oz

This is an exceptionally pure grappa,
with balance, warmth and heat. Unlike most
grappa, it is pleasant to sniff and easy to drink.
Delicious with our chocolate desserts.

Limoncello - \$7/ 1.5 oz

The traditional lemon-flavored Italian liqueur.
Served chilled.

Belle de Brillet Pear Cognac - \$8/ 1.5 oz

This is an exceptional expression of pure sweet
pears, very similar to cognac. Terrific warm or
chilled, this is an outstanding complement
to fruit desserts or a wonderful
solo finishing note.

Taylor Fladgate Port 2000 - \$9/2.5 oz

This port was originally designated as an
expensive, vintage port. It was not released and
was instead bottled unfiltered. This is
explosively rich port with concentrated flavors.

Badia a Coltibuono Vin Santo 2005 - \$10/ 2 oz

Full and sweet with moderate acidity and
a long finish. Great with crème brûlée.

SPARKLING & DESSERT WINE

ADAMI Prosecco

Valdobiaddene \$10/\$40.00

CENTORRI Moscato

Piedmont - \$30.00

CLETO CHIARLI "Grasparossa"

Sparkling Red Lambrusco - \$32.00