



RISTORANTE ITALIANO  
A WINDOW ON LAKE COMO

DESSERT HOUSEMADE DAILY

**Panna Cotta** Vanilla Cream  
Custard, Strawberry Sauce,  
Almond Tuille 10

**Warm Chocolate Cake**  
Chocolate Sauce, House  
Whipped Cream 12

**Tart Lime Pie** Graham Cracker  
Crust, Whipped Cream 11

**Tiramisú** Lady Fingers,  
Espresso, Vanilla-Mascarpone  
Cream, Cappuccino Sauce 12

**Housemade Italian Gelati and  
Sorbetti** 12 CHOICE OF 5 SELECTIONS

GELATI:  
Vanilla, Chocolate, Pistachio

SORBETTI:  
Strawberry, Lemon, Two Farmers'  
Market Seasonal Sorbetti (ask  
your server for today's flavors)

CHEESE SELECTION

CHOICE OF 3, \$15 CHOICE OF 5, \$22

SERVED WITH HEIRLOOM TOMATO-ORANGE COMPOTE, DRIED & FRESH FRUIT

**Bitto** (Lombardia)  
Cow, Semi-hard, Intense, Rich

**Grana Padano** (Emilia)  
Cow, Hard, Parmesan family

**La Ghiotta** (Emilia)  
Cow, Semi-Soft, Delicate

DESSERT MARTINIS

**German Chocolate Cake**  
Malibu Rum, Godiva Dark,  
Bailey's 14

**White Chocolate Martini**  
Tru Vanilla Vodka, Godiva White  
Chocolate, Bailey's 14

**Dark Chocolate Martini**  
Tru Vanilla Vodka, Godiva Dark  
Chocolate, Bailey's 14

**Hendrick's Sgroppino**  
Hendrick's Gin, Lemon Sorbet 14

**Russian Martini**  
Godiva White Chocolate, Kahlua,  
Tru Vanilla Vodka 14

**Espresso Martini**  
Espresso, Tru Vanilla, Bailey's,  
Kahlua 14

**Gorgonzola Dolcelatte**  
(Lombardia) Cow, Soft,  
Creamy Blue Cheese

**Fiore Sardo** (Sardegna)  
Sheep, Hard, Smokey

**Pecorino Tartufato** (Toscana)  
Sheep, Semi-Soft, Truffle Essence



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## COFFEE

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**Espresso** 2.95      **Macchiato** 3.25  
**Double Espresso**      **Cappuccino** 4.95  
3.95      **Latte** 5.50

## HOT DRINKS

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**Grolla** A Ritual From The Italian Alps!  
Served In The “Friendship Cup” Flamed  
Tablesides 10 Per Person (Minimum Two)

**Vin Brulé** A Warm, Soothing Blend Of  
Red Wine, Cloves, Cinnamon, Sugar,  
Lemon And Orange Peel 10

**Caffè Corretto** Espresso With Shot Of  
Grappa Or Brandy 10

**Caffè Pinon** Baileys, Frangelico,  
Espresso & Steamed Milk With Whipped  
Cream 10

**Caffè Slide** Godiva White Chocolate,  
Kahlua, Baileys, Espresso & Steamed Milk  
With Fresh Whipped Cream 10

**Italian Coffee** Amaretto Di Saronno,  
Brandy, & Coffee With Fresh Whipped  
Cream 10

**Mexican Coffee** Tequila, Kahlua & Tia  
Maria Coffee 10

**Nutty Irishman** Frangelico & Jameson  
Coffee With Fresh Whipped Cream 10

## SCOTCH ~ BLENDED

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**Dewars** White Label 12  
**Chivas Regal 12yr** 14  
**Johnny Walker Black** 16  
**Johnny Walker Blue** 44

## SCOTCH ~ SINGLE MALT

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**Glenmorangie 12yr** Highland 14  
**Glenmorangie 18yr** Highland 28  
**The Dalmore 12yr** Highland 14  
**Glenkinchie 12yr** Lowland 14  
**Glenlivet 12yr** Speyside 16  
**Talisker 10yr** Highland 14  
**Glenfiddich 12yr** Speyside 16  
**Macallan 12yr** Speyside 16  
**Macallan 15yr** Speyside 24  
**Lagavulin 16yr** Islay 24  
**Aberlour 16yr** Highland 20  
**Ardbeg 10yr** Islay 14  
**Laphroaig 10yr** Islay 14

## COGNAC • BRANDY

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**Armagnac** Clés des Ducs V.S.O.P. 12  
**Cognac** Courvoisier V.S. 16  
**Cognac** Remy Martin V.S.O.P. 16  
**Cognac** Delamain 25ur Pale & Dry 28

## GRAPPE

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**Grappa** Banfi 10  
**Grappa** Gra'it 12  
**Grappa alla Camomilla** Francoli 12  
**Grappa di Barbera** Sibona 14  
**Grappa di Vinaccia Riserva** Nardini 14  
**Grappa Amorosa di Vespaiola** Poli 22

## AMARI • DIGESTIVI

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**Amaro Averna** 12  
**Amaro Branca Menta** 12  
**Amaro Braulio** 12  
**Amaro Bruta Americana** 12  
**Amaro Fernet Branca** 12  
**Amaro Liquore Strega** 12  
**Amaro Montenegro** 12  
**Amaro Nonino** 12  
**Amaro Of** 12  
**Chartreuse Green** 16  
**Chartreuse Yellow** 16  
**Limoncello** 12  
**Sambuca Romana** 12

## DESSERT WINES

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**Vin Santo, Antinori, '12**  
Glass: 10 Half Bottle: 58  
**Moscato d'Asti “Nivole,”** Michele Chiarlo  
Half Bottle: 26  
**Recioto Classico della Valpolicella**  
Giovanni Allegrini, '03 (96-WS)  
500ml Bottle: 79  
**Acinobili Riserva** Maculan, '96  
Half Bottle: 119  
**Madeira** Blandy's “10 Year” Malmsey 12  
**Obtuse** Justin Vineyards 12  
**Port** Graham's Six Grapes 12

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