



DOLCI, FRUTTA E VINI PASSITI

BUDINO AL CIOCCOLATO CON PANNA.....	7
Chocolate Mousse, Whipped Cream	
<i>suggested dessert wine: Ruby Port, Quinta do Infantado (Portugal) 12</i>	
CIAMBELLINE AL MOSTO.....	5
Ring-Shaped Wine and Olive Oil Biscotti	
<i>suggested dessert wine: NV Manzanilla "Papurusa" Solera Reserva E. Lustau (Spain) 7</i>	
MACEDONIA DI FRUTTA.....	7
Seasonal and Local Fruit Salad with Fiordilatte Gelato	
<i>suggested dessert wine: 2014 Brachetto d'Aqui, Braida (Piemonte, Italy) 9</i>	
PANNACOTTA AL FINOCCHIETTO SELVATICO.....	9
Fresh Vanilla Bean and Dried Fennel Pollen Pannacotta, Olio Nuovo	
<i>suggested dessert wine: Marsala Superiore "La Miccia" De Bartoli (Sicilia, Italy) 15</i>	
SORBETTO AL LIMONE.....	7
Artisanal Lemon Sorbet (Copa Loca - Mission District)	
<i>suggested dessert wine: 2012 Moscadello di Montalcino, Caprili (Toscana, Italy) 8</i>	
TORTA DEL GHETTO.....	7
Fresh Imported Sheep's Milk Ricotta, Chocolate and Wild Cherry Tart	
<i>suggested dessert wine: Pedro Ximenez, El Maestro Sierra (Spain) 10</i>	

FORTIFIED AND DESSERT WINES, DIGESTIVI

N.V. Barolo Chinato, Cappellano (Piemonte, Italy).....	15
2014 Brachetto d'Aqui, Braida (Piemonte, Italy).....	9
2010 Domaine de l'Ancienne Cure "L'Abbaye" (Monbazillac, France).....	14
NV Manzanilla "Papurusa" Solera Reserva Emilio Lustau (Spain).....	7
Marsala Superiore Riserva 5 Anni "La Miccia" De Bartoli (Sicilia, Italy).....	15
2012 Moscadello di Montalcino, Caprili (Toscana, Italy).....	8
Pedro Ximenez, El Maestro Sierra (Spain).....	10
Ruby Port, Quinta do Infantado (Portugal).....	12