

## Desserts / Dolci

Chocolate Budino	\$8
<i>Dark chocolate pudding with Prato-style almond biscotti &amp; whipped cream.</i>	
Pair with Sagrantino Passito	\$21
Chocolate Symphony Cake	\$8
<i>Dark chocolate cake &amp; ganache with coffee liqueur &amp; brandy. Served with crème anglaise.</i>	
Pair with Barolo Chinato	\$21
Polenta Cake with Balsamic Peaches	\$8
<i>Served with whipped cream and toasted almonds.</i>	
Pair with Malvasia delle Lipari	\$20
Panna Cotta with Saba	\$8
<i>“Cooked Cream” flavored with Madagascar vanilla. Served with saba &amp; fresh berries.</i>	
Pair with Contratto Vermouth	\$14
Classic Tiramisu’	\$8
<i>Espresso soaked lady fingers, mascarpone mousse, marsala, bitter cocoa. Contains raw eggs.</i>	
Pair with Vinsanto	\$18
Assorted Gelati (3)	\$7
Affogato (espresso with vanilla gelato)	\$5

## Dessert Wines and Digestivi

Sagrantino Passito, Scacciadiavoli	\$15
<i>Traditionally enjoyed with spring lamb and for Easter Communion, this savory and sweet wine from Umbria is great with biscotti or as a ‘vino da meditazione’.</i>	
Barolo Chinato, Cappellano	\$15
<i>From Doctor Cappellano’s original recipe. Bittersweet Piedmontese dessert wine infused with china root, rhubarb &amp; botanicals. This complex wine is excellent with chocolate...</i>	
Malvasia delle Lipari, Lantieri	\$14
<i>From the black earth of the ‘Island of the Volcano’ off the coast of Sicily. Sun-dried grapes provide notes of ripe nectarine and honey with an unmistakable smokiness.</i>	
Vermouth Rosso, Contratto	\$8
<i>Lightly bitter, sweet, woody and herbaceous, this spicy red vermouth from Piedmont is a dessert itself!</i>	
Vinsanto, “65 Lune”, Fattoria Bini	\$12
<i>The quintessential Tuscan dessert wine, aged for years in an oxidative fashion. Nutty and sweet with notes of butterscotch.</i>	
“Torcolato”, Maculan	\$14
<i>Famous botrytised dolce from Veneto with notes of salted caramel and peach nectar. Excellent with a cheese plate!</i>	
Moscato d’Asti, “Riveto”, Dante Rivetti	\$12