

Desserts / Dolci

Chocolate Budino	\$8
<i>Dark chocolate pudding with Prato-style almond biscotti & whipped cream.</i>	
Pair with Visciole	\$14
Chocolate Symphony Cake	\$8
<i>Dark chocolate cake & ganache with coffee liqueur & 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 & fresh berries.</i>	
Pair with Carpano Vermouth	\$13
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

Visciole, Velenosi	\$8
<i>Red Lacrima grapes are fermented with wild sour cherries to create this traditional dessert wine from Marche. Cherry-scented, vinous and semi-sweet; it’s great with the Budino!</i>	
Barolo Chinato, Cappellano	\$15
<i>From Doctor Cappellano’s original recipe. Bittersweet Piemontese dessert wine infused with china root, rhubarb & 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>	
Antica Vermouth, Carpano	\$7
<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