

## DOLCI

*Option of sommelier recommended wine pairing*

### CHOCOLATE CHEESCAKE \$18

Bourbon Caramel & Whipped Cream

*Paolo Bea, Sagrantino Passito 2010 \$45*

### MOLTEN PISTACHIO CAKE \$18

Chocolate Gelato & Candied Pistachios

*Ramos Pinto, Tawny 20 Year Port \$20*

### APPLE STREUDEL \$16

Cranberry Reduction & Vanilla Gelato

*Donnafugata, Ben Rye \$20*

### BANOFFEE \$16

Banana Cream Tart with Salted Caramel

*Felsina, Vin Santo \$30*

### ZABAGLIONE SEMIFREDDO \$16

Rosemary Olive Oil Cake & Grapefruit Reduction

*Braida, Brachetto D'Acqui \$13*

### GELATI or SORBETTI \$12

*Vanilla*

*Chocolate*

*Blood Orange*

*Rosemary Grapefruit*



## CAFFÈ

---

*Miscela D'Oro Coffee and Espresso*

ESPRESSO \$5  
DOUBLE ESPRESSO \$7  
AMERICANO \$5  
CAPPUCCINO \$8  
CAFFE LATTE \$8

## TEA

---

*Rishi USDA Organic Teas & Botanicals*

\$6  
JASMINE GREEN  
EARL GREY  
*Caffeine-Free*  
BLUEBERRY HIBISCUS  
PEPPERMINT  
CHAMOMILE MEDLEY