

DOLCI

Option of sommelier recommended wine pairing

CHOCOLATE CHEESCAKE \$18

Bourbon Caramel & Whipped Cream

Paolo Bea, Sagrantino Passito 2010 \$45

MOLTEN PISTACHIO CAKE \$18

Lemon Curd Gelati & Raspberry Coulis

Donnafugata, Ben Rye \$20

STRAWBERRY ECLAIR \$16

Passion Fruit Syrup & Mascarpone Creme

Braida, Brachetto D'Acqui \$13

BANOFFEE \$16

Banana Cream Tart with Salted Caramel

Felsina, Vin Santo \$30

OLIVE OIL SEMIFREDDO \$16

Blackberry Reduction & Mint Oil

Moscadello, Capanna \$16

GELATI or SORBETTI \$12

*Vanilla
Lemon Curd
Mixed Berry
Passion Fruit*

