

VANILLA CRÈME BRÛLÉE

strawberry compote, housemade orange cake 8

pairing: Sauternes 2010 Chateau Rieussec 1^{er} Cru 15

CARAMEL MILLEFOGLIE

caramel pannacotta, caramelized puff pastry, caramel sauce 8

pairing: Amaro Nonino 'Quintessentia' 11

RASPBERRY BAVARESE

creme fraiche, pistachio cookie, raspberry puree 8

pairing: Moscato d'Asti 2014 Saracco 9

COCOA BUDINO

dark chocolate mousse, pistachio sabbiati 8

pairing: Recioto della Valpolicella Classico 2011 Mazzi 17

FIG TART

fig jam, frangipane, vanilla bean gelato 8

pairing: Moscadello di Montalcino 2010 Banfi 10

BUTTERMILK PANNACOTTA

orange blossom honey, grapefruit supremes 8

pairing: Prosecco Vigna Nuova NV 7

GELATI & SORBET

choose three flavors 6 | single scoop 2

coffee

peanut butter

basil

vanilla bean

ruby red grapefruit sorbet

COFFEE DRINKS

CAFFE ITALIANO	Amaretto di Saronno, Tuaca and brandy	8
CAFFE CORRETTO	espresso, Watershed 'Nocino' walnut liqueur	7
AFFOGATO ALL'ARANCIA	vanilla gelato, Grand Marnier and espresso	12

DESSERT WINES

MOSCATO D'ASTI <i>Saracco</i> Piemonte, IT 2014	9
VIN SANTO <i>Felsina</i> Tuscany, IT 2005	15
MOSCADELLO DI MONTALCINO <i>Banfi</i> 2010	10
SAUTERNES <i>Chateau Rieussec</i> 1 ^{er} Cru 2010	15
RECIOTO DELLA VALPOLICELLA CLASSICO <i>Mazzi</i> 2011	17

GRAPPA

GRAPPA DI BAROLO <i>Moletto</i>	12
GRAPPA DI CHARDONNAY <i>Nonino</i>	15
GRAPPA DI MOSCATO <i>Nonino</i>	15

DIGESTIFS

AMARO NONINO 'QUINTESENTIA' <i>herbaceous, grape distillate aged in barrique</i>	11
BAROLO CHINATO VAJRA <i>clove, juniper, cinnamon infused Barolo DOCG</i>	16
CARDAMARO <i>cardoon, blessed thistle infused moscato</i>	10
CARPANO ANTICA <i>rich, complex Italian vermouth</i>	11
CYNAR <i>herbaceous, artichoke amaro</i>	10
FERNET BRANCA <i>cardamom, anise amaro</i>	7
LIMONCELLO	10
ZUCCA <i>rhubarb amaro</i>	9

PORT

GRAHAM'S 'Six Grapes' Ruby	8
WARRE'S Tawny 'Otima' 10-year	11
GRAHAM'S Tawny 20-year	14

COGNAC

HENNESSY VS	11
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