



DOLCI
(Desserts)

Il Mascarpone di Ida*

Our house made tiramisu as made by Pietro's mother: 5

Panna Cotta al Caramello

Traditional cooked cream dessert, caramel sauce: 7

Crostata di Rabarbaro

Rubarb orange tart, brown sugar ice cream: 8

Torta di Ricotta

Ricotta and mascarpone cheesecake, walnut orange cookie, dried fruit compote: 8.50

Formaggi Misti con Accompagnamenti Dolci

Mixed cheese plate with preserves: 8/15

Gelato del Giorno

House churned ice cream. Ask your server for the daily selection: 6

Sorbetto del Giorno

House churned sorbetto. Ask your server for the daily selection: 6

Tartufo Bianco

Vanilla ice cream truffle, amaretto cookie center, meringue coating: 8

Tartufo Nero

Chocolate ice cream truffle, chocolate hazelnut center, cocoa coating: 8

Pastry Chef: Betsy Balog

*As per Italian tradition, this dessert contains fresh organic uncooked eggs which have been known to cause food borne illness.

Vini per i DOLCI

(Dessert Wines)

Aleatico Dell'Elba Cecilia: 10

Barolo Chinato Cappellano: 10

Madeira Boston Bual: 7

Marsala Vergine Samperi: 10

Muscatel de Setubal: 5

Porto Colheita Barros 1977: 14

Porto Colheita Kopke 1960: 25

Porto Colheita Kopke 1980: 10

Porto Colheita Kopke 1991: 6

Porto Colheita Rocha 1937: 380

Porto Colheita Rocha 1991: 6

Porto Rocha 3 Century: 24

Porto Rocha Very Old White: 21

Recioto BG Bussola: 9

Vin Santo Castello di Meleto: 8

Vin Santo Castello Sonnino: 8

Vin Santo Fattoria Selvapiana: 7

Vin Santo Fattoria di Felsina: 9