

## DOLCE

*(Dessert)*

**WHITE CHOCOLATE CRÉME BRÛLE** \$7.00

A creamy Custard made with White Chocolate and Vanilla

**TIRAMISU “Lift Me Up”** \$7.00

An old Favorite made with Marscarpone, Espresso and Liquors

**BITTER CHOCOLATE MOUSSE** \$7.00

Dark chocolate mousse on a chocolate sponge base, dusted with cocoa powder and topped with Toasted Almonds

**LOCAL HONEY & SAFFRON PANNA COTTA** \$7.00

“Cooked Cream”, A silky smooth dessert from the Piedmont Region topped with macerated Blueberries

**CHOCOLATE CANNOLI** \$6.00

Cannoli Pastry Dipped In Chocolate And Stuffed With Ricotta Chocolate Mousse Flavored with Grand Marnier

**GELATO & SORBETTO** \$4.00

Consult Your Server For The Flavors Of The Day

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## PORTO

**TAYLOR FLADGATE** LATE BOTTLE VINTAGE \$7.50

**NIEPOORT TAWNY PORT** \$7.50

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## DESSERT WINE

**NIVOLE MOSCATO D’ASTI 375ML** \$24.00

**IL CONTE D’ALBA MOSCATO 750ML** \$22.00

**IL CONTE D’ALBA STELLA ROSA 750ML** \$22.00

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