

## DOLCE

*(Dessert)*

<b>WHITE CHOCOLATE CRÉME BRULE</b>	\$7.00
A creamy Custard made with White Chocolate and Vanilla	
<b>TIRAMISU “Lift Me Up”</b>	\$7.00
An old Favorite made with Marscarpone, Espresso and Liquors	
<b>BITTER CHOCOLATE MOUSSE</b>	\$7.00
Dark chocolate mousse on a chocolate sponge base, dusted with cocoa powder	
<b>PANNA COTTA</b>	\$7.00
“Cooked Cream”, A silky smooth dessert from the Piedmont Region topped with a Raspberry Sauce	
<b>PEAR AND GORGONZOLA TORTE</b>	\$7.50
Puff Pastry and Almond Paste Topped with Slices Of Pear And Gorgonzola Cheese, Baked, Then Drizzled With Local Honey And Aged Balsamic Vinegar	
<b>GELATO &amp; SORBETTO</b>	\$4.00
Consult Your Server For The Flavors Of The Day	

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## PORTO

<b>TAYLOR FLADGATE</b> LATE BOTTLE VINTAGE	\$7.50
<b>FONSECA 10 YEAR OLD TAWNY</b>	\$8.50

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## DESSERT WINE

<b>NIVOLE MOSCATO D’ASTI 375ML</b>	\$24.00
<b>IL CONTE D’ALBA MOSCATO 750ML</b>	\$22.00
<b>IL CONTE D’ALBA STELLA ROSA 750ML</b>	\$22.00

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