

Desserts

Fresh ricotta doughnuts with nutmeg sugar	\$6
~add Godiva hot cocoa for dunking \$4	
<i>Wine: Tokaji, Royal Tokaji Wine Company \$10</i>	
Strawberry-rhubarb crisp with vanilla bean ice cream	\$7
<i>Wine: Brachetto, Casalone \$8</i>	
Duo of gelati with shortbread cookie	\$6
<i>Wine: Passito Malvasia, Villagrande \$13</i>	
Chocolate chocolate chip cannoli with toasted walnuts	\$5
<i>Wine: Recioto Della Valpolicella, Buglioni \$11</i>	
Affogato (vanilla bean ice cream with espresso shot & biscotti)	\$5
~Substitute Nocino della Cristina Walnut Liqueur or Gambirinus \$15	
Vin Santo & biscotti ~ the traditional Tuscan sweet ending	\$14
<i>Wine: Vin Santo del Chianti, Bellini, Toscana</i>	

Chocolate & dessert wine pairings

2oz pours served with a piece of CocoaBella premium chocolate

Praline Dream	\$7
<i>Praline Noiesette Noir by Marquise de Sevigne (France), hazelnut paste in dark chocolate, paired with Brachetto from Casalone in Piemonte</i>	
Lavender Tears	\$8
<i>Christopher Elbow lavender caramel (USA) Lavender infused caramel in a milk chocolate shell & Lacrima di Morro d'Alba, Luciano Landi, Marche</i>	
The Root of all Evil	\$8
<i>Especias by Balguer (Spain), Milk chocolate and a crunchy, caramelized hazelnut praline blended with seven different spices, paired with Chinato, Marcarini, Piemonte</i>	
Sicilian Spring	\$8
<i>Jasmine Tea by Marquise de Sevigne (France), Jasmine tea infused in creamy and rich milk chocolate, paired with Passito Malvasia dell Lipari, Villagrande, Lipari</i>	
Chocolate pairing flight	\$25
<i>All four chocolate and wine pairings above ~ perfect for two people!</i>	

Digestivi flight

Four different styles of Italian digestif liquors	\$10
<i>Dimmi Liquore di Milano, Fernet Branca, Averna Amaro Siciliano, Chinato</i>	

Coffee & coffee drinks

Espresso	\$2.50
Cappuccino	\$3
Latte	\$4
Coffee service (serves 2)	\$5
Caffé Corretto (espresso with ½ shot of Grappa on the side)	\$8
Caffé Italiano (latte with Tuaca liqueur)	\$6
Mocha with Godiva liqueur and Ghiradelli chocolate	\$7

Dessert Wines (3oz)

Moscato d'Asti, 'La Caliera', Borgo Maragliano, 2007, Piemonte	\$10
Passito Malvasia dell Lipari, Villagrande, Lipari	\$13
Tokaji, Royal Tokaji Wine Company, 2003, Hungary	\$11
Vin Santo del Chianti, Bellini, 1999, Toscana	\$12
Brachetto, 'Mariposa', Casalone, 2007, Piemonte	\$8
Passito LaCrima di Morro d'Alba, Landi, 2003, Marche	\$12
Recioto Della Valpolicella, Buglioni, 2004, Veneto	\$11
Gewürztraminer, Falkenstein, 2002, Alto Adige	\$10
10 Year Tawny Port, Graham's	\$12
20 Year Tawny Port, Graham's	\$19
30 Year Tawny Port, Graham's	\$35
40 Year Tawny Port, Graham's	\$48
Graham's 100 Years of Port Flight	\$46

After Dinner Drinks and Digestivi

Espresso Martini ~ Espresso with vodka, Kahlua and Bailey's	\$10
Chinato, Vino Aromatizzato, Marcarini, Neviglie	\$12
Nocino della Cristina, Walnut Liqueur, Napa Valley	\$16
Elisir Gambirinus, Venezia	\$15
Veloce Liquore di Milano, Sperone, Milano	\$8
Fernet Branca, Milano	\$7
Averna Amaro Siciliano, Caltanissetta	\$7
Calvados, 'Venerable', Roger Groult	\$16
Osocalis, Rare Alambic Brandy, California	\$10.50
Marie Duffau, Bas Armagnac, 1973	\$25
Hennessey XO Cognac	\$25
Hennessey Paradis Cognac	\$38