

DESSERTS

SOFFIATO DI CIOCCOLATO "LA STRADA"

Warm Shokinag Chocolate Souffle with Vanilla Gelato

9

CREMA BRUNA DI MANDORLE E VANIGLIA

*Creme Brulee Infused with Almond & Vanilla,
Almond "Fiorentino"*

8

TIRAMISU IN COPPA

*Savoardi Soaked in "Portioli" Espresso, Layered with
Mascarpone & Caramel Sauce*

8

PANNA COTTA CON FRAGOLE

Chilled Italian Eggless Custard, With Strawberry Compote

8

GELATO & SORBETTO ARTIGIANALE

*House Selection of Artisan Gelato or Sorbetto,
Housemade "Cialda" Basket*

7

AFFOGATO CLASSICO

Vanilla Bean Gelato with a Shot of "Portioli" Espresso

7

CENETTA DOLCE

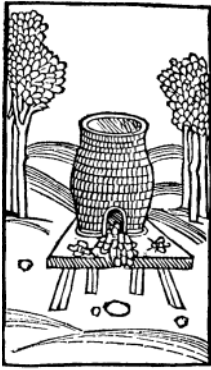
Inquire with your server

And if there's still wine in your glass...

FORMAGGI ARTIGIANALI

Chef Remo's Selection of Imported Artisan Cheeses

12



ESPRESSO DRINKS

We proudly serve Portioli Coffee,
Artisan Roaster from Milan.

ESPRESSO – 3.00

MACCHIATO – 3.25

CAPPUCCINO – 3.50

LATTE – 3.50

MOCHA – 3.75

HOT TEAS FROM NUMI

Inquire With Your Server For
Selection

3.00 Pot, Serves 1-2

DESSERT WINES

ANGIALIS,
Argiolas Nasco & Malvasia
Sardegna, 02
14

MOSCATO D'ASTI,
Degiorgis, Piemonte, 07
8

LIMONCELLO

MANSI,
"Profumi della Costiera"
7

PORTO

TAWNY
Dow's 10 Year Old
8

**LATE BOTTLED
VINTAGE**
Fonseca, 00
10

TAWNY
Taylor Fladgate 20 Y.O.
15

DESSERT COCKTAIL

ESPRESSO MARTINI
*Espresso, Vodka, Kahlua &
Bailey's, Ghirardelli Chocolate*
9