



## DESSERTS

Chocolate Caramel Truffle Tart *chocolate, caramel served with raspberry sauce* 15  
Ultimate Chocolate Fudge Cake "Gluten Free" *a single layer of chocolate glazed decadence in a pool of crème anglaise Served with fresh raspberries* 15  
Crème Brulee 15  
Ice Cream Pie *chocolate, strawberry or caramel sauce* 15  
Granita 9<sup>50</sup>  
Brown Butter Tart *brown butter and brickle filling* 15  
Tiramisu *sponge cake infused with dark rum & coffee, mascarpone filling* 14  
Banana or Vanilla Bean Ice Cream 9<sup>50</sup>  
Ricotta Cannoli 12  
Brandy Ice 12  
Lemon Ricotta Cheesecake *the creamiest of cheesecakes, layered with a lemon filling, served with macerated strawberries* 15<sup>50</sup>  
Biscotti with Vin Santo 14  
Berries of the Season, Crème Anglaise 14

## PREPARED TABLESIDE

Zabaglione over Raspberries 16  
Bananas Flambé 16

Coffee Noce 16  
Coffee Napolitano 16

### With Coffee and Espresso Recommendations

House Made Limoncello, Black Walnut, Sambuca  
Hazelnut, Tuaca

## DESSERT WINES / SHERRY & PORTS

### BY THE GLASS

2018 Moscato, D'asti, Vinchio-Vaglio Serra 15  
2005 Vin Santo, Felsina 15  
2012 Chateau Carmes De Rieussec 15  
NV Dry Sack, Sherry 14  
2003 Smith Woodhouse, Late Bottled Vintage Port 15  
NV Smith Woodhouse, Tawny Port, 20 Years Old 25

### HALF BOTTLES

2010 Chateau Carmes De Rieussec 60  
2005 Chateau Coutet 125  
2014 Muller-Catoir, Auslese 85

## TONIGHT'S CHEESES

Please ask your server