

## DESSERTS

- Chocolate Caramel Truffle Tart *chocolate, caramel*  
*served with raspberry sauce* 16
- Ultimate Chocolate Fudge Cake “*Gluten Free*” *a single layer of*  
*chocolate glazed decadence in a pool of crème anglaise*  
*Served with fresh raspberries* 16
- Crème Brulee 16
- Ice Cream Pie *chocolate, strawberry or caramel sauce* 16
- Granita 9<sup>50</sup>
- Brown Butter Tart *brown butter and brickle filling* 17
- Tiramisu *sponge cake infused with dark rum & coffee, mascarpone filling* 16
- Banana or Vanilla Bean Ice Cream 9<sup>50</sup>
- Ricotta Cannoli 14
- Brandy Alexander 16
- Lemon Ricotta Cheesecake *the creamiest of cheesecakes,*  
*layered with a lemon filling* 16
- Biscotti with Vin Santo 17
- Berries of the Season, Crème Anglaise 15

## PREPARED TABLESIDE

- Zabaglione over Raspberries 18  
Bananas Flambé 18
- Coffee Noce 16  
Coffee Napolitano 16

### With Coffee and Espresso Recommendations

- House Made Limoncello  
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

