

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 9⁵⁰
- Brown Butter Tart *brown butter and brickle filling* 17
- Banana *or* Vanilla Bean Ice Cream 9⁵⁰
- 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
- 2009 Vin Santo, Felsina 15
- 2017 Chateau Carmes De Rieussec 15
- NV Dry Sack, Sherry 14
- 2008 Smith Woodhouse, Late Bottled Vintage Port 15
- NV Smith Woodhouse, Tawny Port, 20 Years Old 25

HALF BOTTLES

- 2017 Chateau Carmes De Rieussec 60
- 2011 Chateau Coutet 125
- 2014 Muller-Catoir, Auslese 85
- 2016 Chateau Doisy-Vedrines 85

TONIGHT'S CHEESES

Please ask your server

