

DESSERT

DOLCI 11

TIRAMISÚ

Espresso Merengue, Coco Powder

TORTINO

Molten Chocolate Cake, Honey Gelato, Whiskey Gelée

AFFOGATO

Vanilla Bean Gelato, Espresso, Cotton Candy, Pignoli Cookies

OLIVE OIL CAKE

Fresh Blood Orange, Pomegranate Sorbetto

PEAR & FIG COBBLER

Pumpkin & Marzipan Gelato

GELATI E SORBETTI

DESSERT WINE & DIGESTIF

LIMONCELLO

Housemade

8

BRACHETTO D'ACQUI

Braida. Piedmont. 2009.

9

MOSCADELLO DI MONTALCINO

Florus. Tuscany. 2009.

10

MOSCATO D'ASTI

G.D. Vajra. Piedmont. 2011.

11

PASSITO

Donnafugata. Ben Ryé. Sicily. 2010.

18

PORT

Churchill's. 2003.

25

TAWNY PORT

Graham's 20 Year.

20

TAWNY PORT

Sandeman. 40 Year.

40

SAUTERNES

Chateau D'yquem. 1999.

85

VIN SANTO

Antinori. Tuscany. 2005.

15

VEGAN 12

VANILLA BEAN / CHOCOLATE BROWNIE
SALTED CARAMEL / OATMEAL & RAISIN
SEASONAL FLAVOR

GRAPPA

TIGNANELLO. 20 / PINOT NOIR. Inga. 18

DARMAGI. Gaja. 40 / LAGHREIN. Varda. 25

Federico Fernandez
PASTRY CHEF

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#CULINAMENU

