



DOLCE

Tiramisu - Espresso-Soaked Ladyfingers, Mascarpone and Rum Cream, Cocoa, Bittersweet Chocolate Sauce
Pairing: Isole E Olena Chianti Vin Santo | 12.50

Spumoni Rivisitati- Italian-American Classic of Ruby Chocolate-Chocolate Chip, Pistacchio and Strawberry Ice Creams, Brandied Cherry, Chocolate Sauce and Amaretti
Pairing: Gozio Amaretto | 9.50

Budino di Zucca - Butternut Squash Flan with Cranberry Compote and Pumpkin Brittle
Pairing: Pierre Ferrand Dry Curacao | 12.50

Pera - Warm Red Wine-Poached Pear and Pistacchio Tart, Vanilla Gelato
Pairing: Capovilla Apricot Brandy | 12.50

Sorbetto- Blood Orange Sorbet with a Splash of Prosecco and Almond Biscotti
Pairing: Bastianich "Flor" Prosecco | 6oz pour 10

Affogato- Espresso Poured Over Vanilla Gelato, Biscotti
Add Baileys | 9

\$9.50 Each



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