



## DOLCE

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

**Bonet**- Piedmontese Chocolate and Amaretto Flan with Almond Cookies and Whipped Cream  
*Pairing: Gozio Amaretto | 9.50*

**Cassata Siciliano** - Ricotta Gelato with Chocolate, Pistachio, Candied Orange and Cherry, Cointreau Soaked Sponge Cake  
*Pairing: Pierre Ferrand Dry Curacao | 12.50*

**Budino di Panettone** - Panettone Bread Pudding with Apples, Walnuts and Caramel  
*Pairing: Espresso | 3.00*

**Sorbetto**- Orange Sorbet with a Splash of Prosecco and 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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