

PORTO

	GL
Graham's 10 year tawny	10
Graham's 20 year tawny	15
Graham's 30 year tawny	25
Graham's 40 year tawny	40
Pocas LBV 2001	7
Taylor Fladgate LBV 2003	7

GRAPPA

	GL
Alexander Aqua Di Vita	7
Banfi	8
Bottega Gianduia	8
Inga (Dolcetto, Barolo, Moscato, Pinot Noir, Gavi, Prosecco)	9
Jacopo Poli Miele (Honey)	10
Jacopo Poli Arzente (10 year aged Trebbiano di Soave)	14
Marolo Chamomile	14

VINI DOLCE

	GL
Michele Chiarlo Nivole Moscato d' Asti '10	9
Felsina Berardenga, Vin Santo Chianti Classico '01	9
Badia a Coltibuono, Vin Santo '04	12
Maculan Torcolato '03	12
Cline Late Harvest Mourvedre '06	10
Marenco "Pineto" Brachetto d' Acqui '09	8
Inniskillin 'Vidal' Ice Wine '07	10
Edmeades Late Harvest Zinfandel '06	8
Chambers Rutherglen Muscadelle NV	8

DOLCI

TIRAMISU

Espresso soaked lady fingers layered with amaretto mascarpone and dusted with cocoa 8

SUGGESTED PAIRING: BADIA A COLTIBUONO, VIN SANTO '04

RICOTTA CANNOLI

House made ricotta, with pineapple syrup and basil oil 8

SUGGESTED PAIRING: CHAMBERS RUTHERGLEN MUSCADELLE NV

TORTA DI CAROTA

Carrot cake with Meyer lemon curd, pine nut brittle and crème fraiche gelato 8

SUGGESTED PAIRING: INNISLILLIN "VIDAL" ICE WINE '07

PANNA COTTA AL CIOCCOLATO

Garnished with mint Devon cream and candied walnuts 9

SUGGESTED PAIRING: MARENCO "PINETO" BRACHETTO D' ACQUI '09

CRÈME BRULÉE

Classic vanilla bean 9

SUGGESTED PAIRING: MICHELE CHIARLO NIVOLE MOSCATO D' ASTI '10

SELEZIONE DI GELATI E SORBETTI

Made in house daily 7

SUGGESTED PAIRING: CHAMBERS RUTHERGLEN MUSCADELLE NV

Please advise your server of any allergies prior to ordering