

A Cena

Dolci

Crespelle all'Arancia – Baked Crepes with Custard, Oranges and Grand Marnier (10 mins)	6.50
<i>Recommended Dessert Wine: A Mano Aleatico Passito</i>	6.50
Gelato con Caramello – Caramel Ice Cream with Salted Caramel Ripple	6.00
<i>Recommended Dessert Wine: Verduzzo Specogna (a Zesty, Clean, Sweet White)</i>	6.50
Frittelle di Mele - Apple Fritters with Cinnamon Sugar and Cream	6.00
<i>Recommended Dessert Wine: Verduzzo Specogna (a Zesty, Clean, Sweet White)</i>	6.50
Panna Cotta "Baci" - Chocolate and Praline Panna Cotta with Roasted Hazelnuts, Chocolate Sauce and Cream	6.00
<i>Recommended Dessert Wine: Recioto della Valpolicella Corte Giara (a Baby Amarone, with Intense Velvet Fruit, dry Finish)</i>	6.50
A Glass of Vin Santo Tegrino with Anicini - A Tuscan Biscotti with Fennel Seeds	8.50

(All Desserts are Homemade)

Formaggi

9.50

Piatto di Formaggi

- Boscetto al Tartufo – Sheeps Milk with White Truffle
 - Gorgonzola Dolce – Creamy, Soft Blue Cow's Milk Cheese
 - Robiola Bunc – Soft Cow, Sheep and Goat's Milk
 - Taleggio – Soft Cow's Milk Cheese
- Served with Apples and Nuts

Suggested Dessert Wine: A Mano Aleatico Passito 6.50

Bevande

- "Vodka Caffè" Cocktail with Absolut Vodka and Kahlua 8.50
- "Frangelico Hazelnut Martini" – Vodka and Frangelico 8.50
- Grappa Flight – 3 sample grappas @25ml each grappa 10.00

Dishes may contain traces of nut
an optional service charge of 12.5% will be added to tables of 6 or over 6 to your bill