

Desserts/Dolci

Souffle di Cioccolato al Grand Marnier

Grand Marnier Chocolate Souffle Cake with Candied Orange

(Wine Recommendation: 1985 Dow's Vintage Port, Porto \$14)

Panecotta di Miele al Profumo di Lavanda

Cooked Cream with Honey and Lavender

(Wine Recommendation: 1997 Chateau de Fesles, Bonnezeaux AOC, Loire Valley \$10)

Tortina di Pera 'al Tatin'

Pear Tart Tatin with Vanilla Ice Cream and Caramel Sauce

(Wine Recommendation: 2001 San Michele Appiano, 'Comtess', Alto Adige Passito \$15)

Semifreddo di Nocciole

Hazelnut Semifreddo with Nutella Sauce

(Wine Recommendation: Lustau, 'Solera Reserva' Sherry Rare Cream Superior, Spain \$8)

Pastiera Napoletana con Fragole Fresche

Traditional Neapolitan Easter Cake with Fresh Berries

(Wine Recommendation: 2003 Zilliken, Saarburger Rausch Riesling A.slese, Mosel Saar Ruwer \$10)

Frutti di Bosco con Zabaglione Freddo al Marsala

Mixed Berries with Cold Marsala Zabaglione

(Wine Recommendation: 2003 Marengo, Brachetto d'Acqui, Piemonte \$8)

Crema Caramello di Amaretto

Amaretto Creme Caramel

(Wine Recommendation: 1999 Royal Tokaji, Red Label, 5 Puttonyos \$8.50)

Assortimento di Gelati e Sorbetti

Assorted Imported Gelato and Sorbet

(Wine Recommendation: 2003 La Spinetta, Moscato d'Asti DOCG, Piemonte \$9)

Affogato ol Caffè' con Biscotto Misti

Assorted Home made Biscotti

All Desserts \$7.50