

DESSERTS

CHOCOLATE PAVÉ with whipped mascarpone and candied pistachios	8
PEAR COBLER walnut-pecorino topping vanilla bean ice cream	9
COFFEE CAKE espresso ice cream	8
VANILLA BEAN PANA COTTA florida grapefruit gelee, candied rind and burnt segments	10
CHOCOLATE BRIOCHE BREAD PUDDING peanut butter and salted caramel ice cream	10
ZEPPOLE - DOUGHNUT FRITTER cinnamon sugar and chocolate-espresso dipping sauce	8
MINI MINT CHIP ICE CREAM SANDWICHES house-made cookies & fresh mint ice cream	10
COOKIE PLATE assorted house made cookies	6
HOUSE MADE GELATOS & SORBETTOS see server for available flavors	3 per scoop

DESSERT WINES

Saracco, Moscato d'Asti, Piedmont, Italy 2009	7/28
Dow's, 10 year Tawny Port, Portugal	10
Graham's, 20 year Tawny Port, Portugal	15
Donnafugata, Ben Ryè, Passito, Sicily, Italy 2007	12
Alvear, 'Solera', Pedro Ximenez, 1927	10
La Fleur d'Or, Sauternes, France	15

COFFEE

CONDAXIS COFFEE (Costa Rican/Sumatra Blend)

Regular and Decaf 3

LAVAZZA ESPRESSO

Single Espresso 3
Double Espresso 4
Single Cappucino 4
Double Cappucino 5
Single Latte 4
Double Latte 5

ESPRESSO

TEA

THE TAO OF TEA ORGANIC TEA (12oz. pot)

Cape Town Rooibos - Blend of rooibos, chamomile, spearmint, red rose petals, orange peel , and lemon verbena 4
Jasmine - Blend of Chinese green tea and fragrant Jasmine flowers 4
Spearmint - 100% spearmint leaves 4
Chamomile - 100% Egyptian chamomile flowers 4
Earl Grey - Assam black tea blended with Bergamot Essence 4