

# Dolci

## BUTTERSCOTCH PUDDING

Macallan 12 Year · Sea Salt Caramel Toffee

## LEMON ZUPPA INGLESE

Blueberry Marmellata

## STRAWBERRY RICOTTA TORTA

Moscato d'Asti Granita · Strawberry Coulis

## PEACH RASPEBERRY CROSTATA

Caramelized Peach and Raspberry Pie  
Vanilla & Raspberry Coulis  
served with Pistachio Gelato

## PORTO

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Osborne LBV

Taylor Fladgate 10 Yr Tawny

Taylor Fladgate 20 Yr Tawny

Taylor Fladgate 30 Yr Tawny

Taylor Fladgate 40 Yr Tawny

## GRAPPA

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Nonino *Lo Chardonnay* | Friuli-Venezia

Sibona | Piedmont, IT

Tenuta San Guido *Grappa Di Sassicaia*

## ICEWINE & MUSCADEL

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Donnafugata *Ben Ryé Passito di Pantelleria* | IT

Farniente *Dolce* | Napa Valley, CA

Inniskillin *Cabernet Franc* | Niagara, CAN

Inniskillin *Vidal Pearl* | Niagara, CAN

Jorge Ordonez & Co. *No. 2 Victoria* | SP

## VIN SANTO

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Felsina *Vin Santo de Chianti Classico*

Borgo Scopeto *Vin Santo*

## NUTELLA CAKE

Caramelized Hazelnuts · Praline Gelato

## GELATO & SORBETTO

House-made Signature Italian Cookies

## TORRONE SEMIFREDDO

Caramelized Almond · Berry Chantilly Crema

## TABLE SIDE TIRAMISU

Espresso Soaked Ladyfingers · Mascarpone  
Cream Dark Chocolate

## TIRAMISU MARTINI

Sweet Marsala, Frangelico, Vanilla Vodka,  
Cream, Kahlua, Amaretto

## ESPRESSO MARTINI

Truman Vodka, Espresso, Coffee Liqueur

## COGNAC

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Martell *Cordon Bleu*

Remy Martin 1738

Rémy Martin *Louis XIII*

## SINGLE MALT SCOTCH

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Balvenie 14 Yr *Carribbean Cask*

Lismore 21 Yr

Macallan 12 Yr

Macallan 15 Yr

Macallan 18 Yr

Oban 14 Yr