

dessert *sweet wine*

TORTA di RICOTTA 11.
Ricotta-Orange Cheesecake

PANNA COTTA ALLA VANIGLIA 11.
with Strawberries and Raspberries

CONFIT SQUASH 11.
with Brioche, Caramel Crème and Pumpkin Gelato

BOMBOLONI 11.
Small Cream-Filled Yeast Donuts
with Caramel Dipping Sauce

CHOCOLATE TART 11.
with Vanilla Gelato and Candied Hazelnuts

CHOCOLATE COFFEE PARFAIT 11.
with Coffee Mousse, Almonds and Hazelnuts

PIATTO DI BISCOTTI 10.
Biscotti, Amaretti & Lemon Cookies

GELATO 11.
Fig-Cognac, Milk Chocolate and Espresso

SORBETTO 11.
Granny Smith Apple, Black Currant
and Pear

Verduzzo, Il Roncal
2006, Friuli 8.

Picolit, Rocca Bernarda
2004, Friuli 20.

Sommo, Serrapetrona
2006, Marche 19.

Malvasia delle Lipari, Colosi
2005, Lipari 21.

Passito di Pantelleria, Abraxa
2003, Pantelleria 17.

Oirad, Ferruccio Deiana
2006, Sardinia 20.

Monbazillac, *Les Pins*, Château La Gravière,
2003, France 14.

Blanco Dulce, Casa de la Ermita
2006, Jumilla 10.

Mead, Lurnashall Winery
NV, Sussex 7.

Finale, Bin: 1333, Pellegrini Vineyards
NV, North Fork 18.

cheese

Fourme d'Ambert (France)
Ossau-Iraty Vieille (France)
Brunet (Piedmont)
Piave (Veneto)
Taleggio (Lombardy)

Selection of 2 Cheeses 9./ 5 Cheeses 20.

La Colombe Coffee

Coffee 3.00
Espresso 3.50
Cappuccino 4.50

In Pursuit of Tea

Lapsang Souchong (China) 4.50
Tiequanyin (China) 4.50
Chamomile (Germany) 3.00
White Peony (China) 4.50
Assam *Meleng Estate* (India) 4.50
Jasmine Pearls (China) 4.50
Yunnan Gold (China) 4.50
Da Hong Pao (China) 6.50
Lavender Mint (France & Greece) 4.00