

L'OPERA HOMEMADE DESSERTS

8.50

PANNA COTTA

Italian Creamy Milk Custard Intoxicating with Frangelico Hiccupping with Fresh Fruit in a Light Berry Sauce

LUNA PIENA

Cheesecake of The Day

L'INCANTO

Delicate, Light Crepes Filled with Baked Apples, Spiced with Cinnamon, Rum & Brown Sugar, Served with Crème Anglaise, Hot Caramel Sauce & Dark Chocolate Sauce

SOFFICE E LEGGERA

Caramelized Crushed Pineapple Baked Over a Light, Tender Poundcake, Drizzled with Hot Caramel Sauce & Crème Anglaise

TIRAMISU

Mascarpone Cheese Whipped with Rum, Sandwiched Between Layers of Ladyfingers Soaked in Espresso, Served with Mocha Sauce & Crème Anglaise

IL SIGARO

Burnt Caramel Sugar Crusted Creme Brulee, Smoking with a Chocolate Dipped Cigar Rolled Cookie & Ashes of Fresh Strawberries Dipped in Chocolate

MARIA

Warm Dark Chocolate Cake Infused with a Gianduaia Praline Truffle, Softened with Italian Vanilla Gelato

SACCHETTO DI CIOCCOLATA

A Dark Chocolate Sack Bagged with a Grocery of Chilled Zabaione & Fresh Fruit

BISCOTTI 4

Assorted, Homemade Italian Cookies

GELATI 6

Assorted Ice Cream Served Over a Crisp Italian Hazelnut Meringue Cookie

~TAWNY PORT~

Graham's 10 year	GL. 11	BTL. 78
Graham's 20 year	GL. 16	BTL. 118
Graham's 30 year	GL. 25	BTL. 185
Graham's 40 year	GL. 30	BTL. 225

~RUBY PORT~

Graham's Six Grapes	GL. 6	BTL. 46
Fonseca Bin 27	GL. 6	BTL. 44

~VINTAGE PORT~

Fonseca 1985	GL. 30	BTL. 230
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~GRAND MARNIER TASTING~

Cardon Rouge~100th Anniversary~
~150th Anniversary~

30

(1/2 oz. each)