

# DOLCI

## GELATI

CHEESECAKE	CHOCOLATE CARAMEL	
CARAMEL WALNUT CHUNK	TOASTED HAZELNUT	
CAPPUCCINO	VANILLA BEAN	10

## SORBETTI

LEMON	BASIL-LIME	
BLACKBERRY	STRAWBERRY	
TOMATO	MANGO	10

## PROFITEROLE

CAPPUCCINO GELATO-FILLED CREAM PUFFS		
WARM VALRHONA CHOCOLATE SAUCE, VANILLA PASTRY CREAM		12
<i>FONSECA, TAWNY PORT, 20 YEAR, DOURO, 15.</i>		

## PANNA GOTTA

MASCARPONE PANNA GOTTA, WHITE BALSAMIC HONEY		
DRIED MISSION FIGS, MARCONA ALMONDS		12
<i>ICARDI, MOSCATO D'ASTI, 2004, 10.</i>		

## DUO

BLACKBERRY-SWIRL CHEESECAKE, BLACKBERRY SORBET		
VALRHONA CHOCOLATE MOUSSE, CANDIED WALNUTS		16
<i>DUVAL LEROY, LADY ROSE, NV (375ML), 55.</i>		

## CIOCOLATO

TRIPLE CHOCOLATE CAKE, GODIVA GANACHE		
WHITE CHOCOLATE GELATO, BERRY GELATINA		12
<i>GRAHAMS, VINTAGE PORTO DOURO, 1985, 38.</i>		

## CROCHETTE

CRISPY AMARETTI DOUGHNUTS, CHOCOLATE GANACHE		
VANILLA BEAN GLAZE, STRAWBERRY MARMELLATA		12
<i>FONTODI, VIN SANTO DEL CHIANTI CLASSICO, 45.</i>		

## TIRAMISU

ESPRESSO SOAKED LADYFINGERS		
MASCARPONE CREAM, ESPRESSO-COCOA FUDGE		12
<i>ESPRESSO MARTINI, 14.</i>		

## FORMAGGIO

SELECTION OF ITALIAN CHEESES		
ARTISANAL BREAD		16
<i>RONCO VIEN PICOLIT, FRUILI COLIO ORIENTALI, 42.</i>		

**PASTRY CHEF, NIKA YAZDANI**  
**EXECUTIVE PASTRY CHEF, ELIZABETH KATZ**  
*SOMMELIER, JULIA MORETTI*