

desserts

bruciato - brulee lemon~vanilla custard, persimon, blood orange, berries sauce	10
panna cotta - vanilla cream strawberry coulis, mixed berries, butter cookies	11
cioccolatissimo - dark chocolate cake, chocolate sable, white chocolate chantilly, cocoa	12
fruttaluna - pineapple~milk chocolate mousse cake, meringue cookie	13
verderosso - florence pistachio cake, strawberry gelée, white chocolate pistachio mousse	13
cannoli siciliani - homemade shells, ricotta filling, orange marmalade, pistachio	13

house made ice creams & sorbets

please choose two flavors

gelati - vanilla / pistachio / caramel / chocolate	9
sorbetti - mango / lemon / raspberry / coconut lime	9
affogato - choice of ice cream / espresso	9

dessert wine

passito di pantelleria – donnafugata. “ben rye”, sicilia, italy 2014	15
port - warre’s, tawny 10 yrs, Portugal, NV	15

our pastry chef
jorge luque

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
neil carilli

amaro

antica torino - piemonte	12
averna - sicilia	12
braulio – lombardia	12
ciociaro - lazio	11
fernet branca - lombardia	12
montenegro - emilia romagna	12
nonino quintessential - friuli	18

grappa

berta barbera - piemonte	48
berta nebbiolo - piemonte	55
nonino chardonnay - friuli	18
poli barrique - veneto	24
poli di sassicaia - toscana	35
po’ di poli secca merlot - veneto	20
poggio alle mura brunello - toscana	18

caffe’ & bevande al caffe’

espresso	5
doppio espresso	6
macchiato	5
latte	6
cappuccino	5
americano	5

tea “serendipity”

black

assam - northeast india	5
earl grey - india	5
green	
gunpowder - india	5

tisane “serendipity”

zzz chamomile	5
fresh mint	5