

desserts

cannoli siciliani – homemade shells, ricotta filling, orange marmalade, pistachio	15
panna cotta - vanilla cream, strawberry coulis, mixed berries, butter cookies	14
tiramisu – chocolate cake, mascarpone cream, espresso anglaise	16
verderosso – florence pistachio cake, strawberry gelée, pistachio mousse	18

house made ice creams & sorbets

please choose two flavors

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

dessert wine

moscato d'asti – icardi “la rosa selvatica”, piemonte, italy 2020	16
port - broadbent, tawny 10 yr, portugal, nv	19
passito di pantelleria – donnafugata “ben rye” sicilia, italy 2019	20

amaro

braulio - lombardia	14
fernet branca - lombardia	14
montenegro - emilia romagna	14
nonino quintessential - friuli	18
vecchio del capo - calabria	14

grappa

berta barbera - piemonte	48
berta nebbiolo - piemonte	55
poli di sassicaia - toscana	35
poggio alle mura brunello – toscana	18
romano levi moscato - piemonte	24

caffé & bevande al caffè

espresso	7
doppio espresso	8
macchiato	7
latte	7
cappuccino	7
americano	7

tea “serendipity”

black

assam - northeast india	10
earl grey - india	10

green

gunpowder - india	10
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tisane “serendipity”

zzz chamomile	10
fresh mint	10

at the stove
angelo auriara
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran