

Dolci

Panna Cotta

Traditional "cooked cream" flan of WaterOak Farm's goat's milk yogurt with Black Mission fig-port wine, cinnamon compote and shortbread

\$7.75

Torta di Zucca e Mascarpone

Pumpkin, mascarpone cheesecake with toasted almonds, vanilla Bourbon cream and almond tuile

\$7.95

La Bomba

Warm chocolate tort with vanilla bean ice cream, tart dried cherries, chocolate sauce and toasted almonds

\$8.95

Torta di Cioccolata con Ciliegia

Flourless chocolate tort with Grappa soaked cherries and espresso crema inglese

\$7.95

Gelato di Vaniglia con Aceto Balsamico

Vanilla bean ice cream with fresh strawberries and balsamic reduction

\$6.95

Tiramisu

Genoise soaked in espresso, coffee liquor and rum layered with mascarpone cheese and chocolate, garnished with toasted almonds

\$8.75

Pastry Chef Dominique Giangiulio