

## *Citrus "Panna Cotta"*

\$12.00

*Vanilla Cream, Citrus Zest Chilled to a Custard Like Consistency, Served Chilled with Fresh Seasonal Local Fruit, Lilikoi syrup and an Walnut Biscotti*

### **Manager's Dessert Wine Pairing:**

**Moscato d'Asti, "Nivole", Michele Chriarlo, Piedmont – 2010  
By the glass, 2 oz. pour \$8.00**

## *Tiramisu*

\$12.00

*Traditionally Made with Espresso and Rum Soaked Ladyfingers, Topped with Kahlua Flavored Mascarpone Cheese.*

### **Manager's Dessert Wine Pairing:**

**Vin Santo, Badia a Coltibuono, Chianti Classico, Tuscany – 1999  
By the glass, 2 oz. pour \$13.00**



## *Homemade Gelatos and Sorbets*

\$10.00

*Flavors Vary Nightly*

## *Profiterole*

\$12.00

*Three Chocolate Pastry Puffs, Cut in Half and Filled with Homemade Vanilla Bean Gelato, Served with Chocolate, Vanilla and Red Wine Caramel Sauces, Finished with Hazelnut Pralines.*

### **Manager's Dessert Wine Pairing:**

**Recioto di Valpolicella, Rocolo Grassi, Veneto – 2006  
By the glass, 2 oz. pour \$18.00**

## *Creme Brule'e*

\$12.00

*Chef's Nightly Creation*

*Please join us at one of our sister restaurants:*

