

After thoughts....

Querciavalle "Vin Santo" del Chianti Classico 1997 *Italy*

Domaine de Beaumalric "Muscat de Beumes de Venise" *France*

Chateau Romieu~Lacoste "Sauternes" 2006 *France*

Quady "Essensia" Orange Muscat 2004 *California*

Colosi Della Lipari "Malvasia" Sicilia 2004 *Italy*

Maculan "Torcolato" 2003 *Italy*

Coume Del Mar "Quintessence" Banyuls 2002 *France*

Bonny Doon Framboise *California*

"San Niccolo" Vin Santo 1994 *Italy*

Housemade Limoncello



Dolce

The seasonal

Warm "Sticky Toffee" pudding

"Old Man Tom" Stout Syrup, Maple yogurt gelato & Glazed bananas

"Sugar pie" Pumpkin Cheesecake

Warm Gingerbread, cranberry confit & Pumpkin seed brittle

Milk Chocolate Peanut Butter "Cremeux"

crispy Feuittine, salty peanut caramel & Mascarpone sorbet

Caramelized Apple Tarte Tatin

"La Crema Fritta" & Vin santo

"Deconstructed Tiramisu"

Zabaglione Crème Brulee, coffee soaked babycake, chocolate wafer & mascarpone cream...shaved chocolate

The Primo classics

Warm "Crostata" del Giorno

rustic tart with brown sugar crumble & warm caramel & gelato

Warm Belgium Chocolate "Budino" Cake

Peppermint stick gelato & charred orange marmellata

"Affogato" Espresso Float

vanilla & chocolate gelato and crisp fried cinnamon Zeppole

House made "Cannoli"

fresh ricotta, crushed pistachios & Amarena cherries

"Zeppole"

made~to~order donuts tossed in cinnamon and sugar

house made Gelato or Sorbetto with Biscotti