

### Dolci (sweets)

Terrina di Castagne e Cioccolato, \$7

*dark chocolate and chestnut terrine, served with whipped cream and fresh berries*

Crostata di Mele, \$7

*apple tart, served with choice of ice cream*

Budino di Pane e Zucca, \$7

*pumpkin bread pudding, served with whipped cream, caramel sauce, and roasted pecans*

Torta di Pere e Cioccolata, \$7

*warm pear and dark chocolate cake, served with caramelized pears and choice of ice cream*

Budino di Caramello, \$7

*butterscotch pudding*

### DB Chocolats

*locally made by chocolatier David Bacco*

one for \$2.50, two for \$4.50, four for \$8.00, eight for \$14

*also available to go*

### Vino Dolce

2005 Falesco Pomele Aleatico, \$8

2006 Ben Rye Passito di Pantelleria, \$9

1999 Montellori Vin Santo Bianco dell'Empolese, \$8

Florio Marsala, \$5

Portal 10yr Tawny Port, \$7

Portal 20yr Tawny Port, \$13