

## **Sweets**

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| <b>Vanilla Almond Cake</b>                 | <b>12</b> |
| Chamomile Pudding, CCFM Strawberries       |           |
| Candied Almond                             |           |
| <b>Boca Nero</b>                           | <b>12</b> |
| Baked Chocolate, Piment Espelette          |           |
| Candied Almonds, Chantilly Cream           |           |
| <b>Lemon Tart</b>                          | <b>12</b> |
| NikNut Farms Walnut Crust, Chantilly Cream |           |

## **Dessert Wine**

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|--|-----------|
| <b>Moscato d' Asti</b> , Nivole, Michele Chiarlo (375ml) | <b>22</b> |
| <b>Vin Santo</b> , Villa di Vetrice 2005                 | <b>12</b> |
| <b>Ruby or Tawny Port</b> , Quinta do Noval              | <b>11</b> |
| <b>Port for 2</b>  | <b>12</b> |
| <b>Vermouth Bianca</b> , Bordiga                         | <b>10</b> |
| <b>Vermouth Rosso</b> , Bordiga                          | <b>11</b> |

The FDA requires us to warn you that consuming raw eggs and meats may contribute to foodborne illness.

Prices on menu reflect 2.5% discount for cash payments

Checks not accepted

No outside food or drink allowed in restaurant or patio.