

RISTORANTE AUTENTICO

DA MARIO

Dolci | *Dessert*

Our creative confections are created daily by our Pastry Chef and feature rich Valrhona Chocolate directly from Tuscany.

12

TIRAMESU

CANNOLI

Ricotta and chocolate chips

ZABAGLIONE

& FRESH BERRIES

TORTA CAPRESE E

FRUTTO DELLA PASSIONE

Flourless Italian almond chocolate cake,
passion fruit sorbet

PROFITEROLS AL GELATO ALLA VANIGLIA
E SALSA AL CIOCCOLATO AMARO

Profiterols with Vanilla Gelato, bitter chocolate sauce

TORTA UBRIACA

Tipsy cake with Calvados and caramel

SORBETTI 8

Meyer Lemon, Raspberry
or Passion Fruit

GELATI 10

Valrhona Bitter Chocolate,
Vanilla Bean or Salted Caramel

Caffe | *Coffee*

SHAKERATO 12

Fresh espresso, dark rum, Pisa liqueur, hand whipped cream

CAFFÈ CORRETTO 10

Espresso, Fernet Vittone

Digestif | *Digestivo*

	1.5 OZ	2 OZ	3 OZ
A M A R I			
Amaro Lucano	6	8	12
Amaro Melett	6	8	12
Amaro Nardini	9	12	18
Vecchio Amaro del Capo	5	7	10
G R A P P A			
Alexander Platinum Aqua di Vita Grappa	12	16	24
Jacopo Poli Sarpa di Grappa	11	14	22
Nonino Cru Grappa di Monovitigno Picolit	40	54	80
Pisoni Grappa Stravecchia	24	32	48

Vini Dolci | *Sweet Wines*

2014 CA' RUGATE "LA PERLARA" • Recioto di Soave 18

2005 FELSINA • Vin Santo del Chianti Classico 17

2014 DONNAFUGATA "BEN RYE" • Passito di Pantelleria 18

For a complete listing of all our digestif wines and spirits, please refer to our Libro della Vita