DOLCI - Desserts

Bugie
Ribbons of Sweet, Fried Dough,
Topped with Powder Sugar, Honey and Chocolate 8.95
Moscato d’Asti, Falchetto 3.50/6.00/25.00

Hemisphere Tiramisu
Hot Chocolate Sauce and Caramelized Hazelnuts 9.95
Desert Rose Virginia Wine, Starboard 5.00/10.00/60.00

Upside Down Chocolate Strawberry Tart
Hazelnut Ice Cream, Marron Glacé 9.95
Moscato d’Asti, Il Falchetto 3.50/6.00/25.00

Nutella Semifreddo
Semi-Frozen Chocolate Hazelnut Custard
Served with Banana Mousse 9.95
Brachetto d’Acqui, Il Falchetto 3.50/6.00/25.00

Almond Apricot Torte
Served with a Strawberry Salad and Carrot Sauce 9.95
Moscato d’Asti, Il Falchetto 3.50/6.00/25.00

Panna Cotta
Classic Panna Cotta
Preserved Cherries, Whipped Vanilla Bean 8.95
Moscato d’Asti, Falchetto 3.50/6.00/25.00

Caprese
Classic Neapolitan Almond Chocolate Cake
Served with Blueberry Marmalade 9.95
Brachetto d’Acqui, Il Falchetto 3.50/6.00/25.00

Frittelle di Mele
Sliced Apples Marinated in Rum, Dipped in Batter and Fried
Finished with Powdered Sugar, Honey and Vanilla Ice Cream 9.95
Desert Rose Virginia Wine, Starboard 5.00/10.00/60.00

Chef’s Dessert Tasting
Chef’s Choice of Dessert
Serves Two 12.95
Serves Four 21.95

House Made Gelati and Sorbetti 3.95 per scoop
Grappa
Grappa Nonino lo Chardonnay Monovitigno 10.00
A bouquet of golden apple and fresh bread crust, vanilla, pastry and chocolate hints.

Ninino Antica Cuvee Riserva 14.00
Aged from more than 3 to 17 years in Limousin oak barrels or former sherry barrels. Citrus and spice flavors abound ending with a warm and velvety finish.

Grappa Gioiello Chestnut Honey Nonino NV 12.00
The Honey distillate, Gioiello, is transparent, crystal clear, dry, soft or aromatic, according to the honey being used.

Grappino, Bertagnolli 8.00
Composed from Teroldego, Chardonnay, Gewurztraminer pomace, resulting in a highly aromatic, flavorful spirit. Complex notes of melon, grapefruit lemon.

Marzado Grappa Stravechia, Le Dia’ Otto Lune 16.00
Rarity in Grappa world, it is made of eight types of grapes and is aged in barrels made from four different kinds of wood. The nose has a nutty, earth character.

Marzadro le Giare Grappa Affinata Amarone 16.00
Bright old gold color with deep, red berry, vanilla and cinnamon notes. Fine oaky notes with developing spice. Lots of life and warming spirit gives lift to all the flavors

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Marzadro Grappa del Fondatore 14.00
The secret of this grappa is in its precious taste, with all the flavors and scents of renowned marcs from Trentine black doc grapes.

Digestivo 8.00
Amaro, Montenegro
Fernet-Banca, Fratelli Branca
Amaro, Nonino

Italian Liqueurs 8.00
Nocello (Walnut)
Frangelico (Hazelnut)
Amaretto di Soronno (Almond)
Sambuca (Anise)
Sambuca Nero (Anise)
Lemoncello, Toschi

Don Ciccio & Figli Artisan Liqueurs 4.00/8.00
Made in the District of Columbia in the traditional style of Italy’s Amalfi Coast

Limoncello (Lemon)
Ibisco (Hibiscus)
Finocchietto (Fennel)
Fico D’India (Prickly Pear)
Mirtillo (Blueberry)
Concerto (Barley and Espresso)
Fragola (Strawberry)

*Served slightly chilled*

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