

DOLCI

Panna Cotta "Creamsicle"

Buttermilk Panna Cotta with blood orange sorbet,
Meyer lemon curd and white sesame seed brittle
\$10

Torta Olio d'Olivia i Cioccolato

Chocolate olive oil cake served with whipped crème fraiche, Giana Zinfandel poached pear, and Sicilian pistachio sauce
\$10

Zeppole Sidro di Mele

House made Italian doughnuts served with pomegranate sauce and local apple cider caramel
\$10

Crostata di Cioccolato I Zucca

Warm chocolate and pumpkin crostata served with chocolate sauce, pumpkin seed toffee and pumpkin gelato
\$10

Sorbetti e Gelati del Giorno

House made selections of sorbetti or gelato,
\$10

Bottega Cookies & Confections

\$6

VINI DOLCI

2014	Moscato d'Asti , Cascinetta Vietti, Piemonte	\$10
2014	Brachetto d'Aqui , Braida, Piemonte	\$13
2013	Vinsanto , Due Sorelle, Pavi, Napa Valley	\$14
2003	Marsala Superiore , Targa Florio, Sicilia	\$18
2010	Semillon/Sauvignon Blanc , Dolce, Far Niente, Napa Valley	\$20
2014	Passito di Pantelleria , Ben Ryé, Donnafugata, Sicilia	\$20