



# BOTTEGA

NAPA VALLEY

## DOLCI

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### PANNA COTTA AGLI AGRUMI

Grapefruit and cara cara oranges served  
with passion fruit crisp . . . . . \$10  
Monticelli Brothers, Lito Vin Santo, Napa Valley . . . . . add \$7

### SEMIFREDDO DI LEMONE

Frozen Meyer lemon mousse with kumquat marmellata  
burnt meringue and a puffed rice tuile. . . . . \$12  
Frögenbeerenauslese Late Harvest Riesling  
Frog's Leap, Napa Valley . . . . . add \$7

### ZEPPOLE

Italian donuts dusted with vanilla sugar and filled  
with Huckleberry conserv . . . . . \$10  
Cascinetta Vietti, Moscato d'Asti . . . . . add \$5

### TIRAMISU

Lady finger cake with layers of espresso-mascarpone mousse  
and whipped cream topped with dark chocolate curls . . . . . \$10  
Florio, Targa, Marsala Superiore Semisecco . . . . . add \$9

### FESTA DELL'AMORE ALL' OLIO BUONO

California extra virgin olive oil pudding with a  
salted chocolate olive oil crunch, olive oil gelato and  
chocolate lattice . . . . . \$14  
Cascinetta Vietti, Moscato d'Asti . . . . . add \$5

### TORTA DI CIOCCOLATO

Caramélia chocolate cake with layers of chocolate  
caramel ganache and topped with hazelnut praline. . . . . \$12  
Braida, Bachetto d'Aqui . . . . . add \$6

### BISCOTTI E CONFEZIONI

Bottega's cookies and confections . . . . . \$6  
Monticelli Brothers, Lito Vin Santo, Napa Valley . . . . . add \$7

### SORBETTI E GELATI DEL GIORNO

Housemade selections of sorbetti or gelati . . . . . \$10  
Stupmtown Espresso over one scoop of gelato . . . . . add \$2

## VINI DOLCI

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2017 **CASCINETTA VIETTI** Piemonte  
Moscato d'Asti . . . . . \$10

2017 **BRAIDA** Piemonte  
Brachetto d'Aqui . . . . . \$13

2003 **MONTICELLI BROTHERS** Napa Valley  
Lito Vin Santo . . . . . \$13

2010 **FROG'S LEAP** Napa Valley  
Frögenbeerenauslese Late Harvest Riesling . . . . . \$14

2003 **FLORIO TARGA** Sicilia  
Marsala Superiore Semisecco. . . . . \$18

2012 **FAR NIENTE** Napa Valley  
Semillon / Sauvignon Blanc, Dolce . . . . . \$20

2015 **BEN RYÉ** Donnafugata, Sicilia  
Passito di Pantelleria. . . . . \$20

## VINI DOLCI SPECIALI

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**HEITZ WINE CELLARS** Napa Valley  
Ink Grade Port . . . . . \$12

Pastry Chef: Donna Antaloczy