

DOLCI

Tiramisu' alla "Tra Vigne"

Devil's Food cake with layers of Mascarpone mousse and a cocoa dusted milk chocolate shell served over a coffee soil. \$14

Florio, Targa Marsala Semisecco 2003 add \$18

Panna Cotta

Set vanilla cream with huckleberry conserva candied orange zest over shortbread. \$14

\$18 Brachetto d'Aqui, Braida add \$13

Crostata di Frutta

Spiced persimmon tart with marzipan gelato sea salt pistachio brittle. \$14

Donnafugata, Passito di Pantelleria, Ben Rye 2017...add \$20

Sorbetti e Gelati *del Giorno*

House made sorbetti or gelati \$12

Affogato

Stumptown Espresso over one scoop of gelato, served with biscotti. \$12

Zeppole

Chestnut cream filled donut dusted with cocoa sugar, over an apple butter. \$12

Far Niente, Dolce, Napa Valley add \$20

Biscotti

Assortment of Italian American classics with an MC twist. \$10

S. Niccolo' Vin Santo del Chianti Classico 2018...add \$13

6oz pour of Clover Stornetta add \$6

VINI DOLCI

2017	Moscato d'Asti, Cascinetta Vietti, Piemonte	\$10
2017	Brachetto d'Aqui, Braida, Piemonte	\$13
2003	Vinsanto, <i>Lito</i> , Monticelli Brothers, Napa Valley	\$14
2003	Marsala Superiore, Targa Florio, Sicilia	\$18
2013	Semillon/Sauvignon Blanc, Dolce, Far Niente, Napa Valley	\$20
2014	S. Niccolo' Vin Santo del Chianti Classico	\$13
2017	Passito di Pantelleria, Ben Ryé, Donnafugata, Sicilia	\$20
2008	Castello Della Sala, Muffato Della Sala, Antinori, Umbria	\$20