

## L'OPERA HOMEMADE DESSERTS

9.50

### PANNA COTTA

Italian Creamy Milk Custard Intoxicated with Frangelico, Topped with Fresh Fruit, in a Light Berry Sauce

### LUNA PIENA

Cheesecake of The Day

### L'INCANTO

Delicate, Light Crepes Filled with Baked Apples, Spiced with Cinnamon, Rum & Brown Sugar, Served with Crème Anglaise, Hot Caramel Sauce & Dark Chocolate Sauce

### SOFFICE E LEGGERA

Caramelized Crushed Pineapple Baked Over a Light, Tender Poundcake, Drizzled with Hot Caramel Sauce & Crème Anglaise

### TIRAMISU

Mascarpone Cheese Whipped with Rum, Sandwiched Between Layers of Ladyfingers Soaked in Espresso, Served with Mocha Sauce & Crème Anglaise

### IL SIGARO

Burnt Caramel Sugar Crusted Creme Brulee, Smoking with a Chocolate Dipped Cigar Rolled Cookie & Ashes of Fresh Strawberries Dipped in Chocolate

### MARIA

Warm Dark Chocolate Cake Infused with a Giandua Praline Truffle, Softened with Italian Vanilla Gelato

### SACCHETTO DI CIOCCOLATA

A Dark Chocolate Sack Bagged with a Grocery of Chilled Zabaione & Fresh Fruit

### BISCOTTI 6

Assorted, Homemade Italian Cookies

### GELATI 7

Assorted Bindi Ice Cream Served Over a Crisp Italian Hazelnut Meringue Cookie

### ~TAWNY PORT~

Graham's 10 year	GL. 11	BTL. 78
Graham's 20 year	GL. 16	BTL. 118
Graham's 30 year	GL. 25	BTL. 185
Graham's 40 year	GL. 30	BTL. 225

### ~RUBY PORT~

Graham's Six Grapes GL. 6 BTL. 46

### ~GRAND MARNIER TASTING~

Cardon Rouge~100<sup>th</sup> Anniversary~

~150<sup>th</sup> Anniversary~

30

(1/2 oz. each)