

pannacotta al limoncello 11

limoncello pannacotta served with caramel and huckleberry

Chef pairing: Moscato d'Asti 2008 Marcarini

tortino al cioccolato 13

*chocolate soufflé with a warm chocolate heart
dusted with imported vanilla powdered sugar
please allow 18 min.*

Chef pairing: Moscato rosa 2006 Tenuta Anstz Waldgries

sfogliata di frutta 12

*light layered italian pastry baked with seasonal fruit
complemented by almond praline chantilly cream
house made vanilla gelato and white balsamic reduction*

Chef pairing: passito rose' 2005 Kantico

semifreddo al pistacchio 11

*pistachio semifreddo (semi-frozen dessert)
served with white chocolate and pistachio ganache*

Chef pairing: graham's 20 year old tawny

profiteroles 12

*house made cream puffs topped with warm dark chocolate
sauce and filled with Chantilly cream*

Chef pairing: Vin Santo del Chianti 2000 Fèlsina

selezione di formaggi italiani 14

selection of Italian cheeses presented table side

MEDITATION WINES

moscato d'Asti 2008 Marcarini, *Piemonte* 11/38

moscato rosa 2006 Tenuta Anstz Waldgries, *Sudtirol* 19/65

vin santo del Chianti classico 2000 Fèlsina, *Toscana* 19/65

passito rose' 2005 Kantico, *Sicilia* 15/60

picolit 2003 "selezione san blàs" Valle, *Venezia Giulia* 130

sagrantino di montefalco 2005 Milziade Antano, *Umbria* 150

PORTS & AMARI

graham's six grapes 8

graham's 20 year old tawny 15

ramos pinto LBV 2003 11

amaro Cynar 10

amaretto "Lazzaroni" 10

TEAS & HERBAL TEASAN \$4.5

~our entire tea selection is from the organic Numi line of loose teas~

iced tea

aged earl grey – Italian bergamot black tea

gen mai cha – toasted rice green

morning rise – blend of black teas

sweet meadows – chamomile lemon myrtle

bushmen's brew – honeybush

moonlight spice – white orange spice

mint Puerth – green Puerth tea and mint

ti kuan yin – oolong tea

COFFEE

espresso 3

caffè americano 3

cappuccino, latte 4