

AMBROGIO 15

DEL MAR

DESSERT

TIRAMISU \$12

Homemade Mascarpone Cream, Lady Fingers dipped in Vergnano Italian Espresso and Amaretto, Chocolate Sauce, topped with a Dust of Cocoa Powder

PISTACCHIO PANNA COTTA DRIPPING \$13

Panna Cotta dripping made with Sicilian Bronte Pistachio, Fresh Raspberries, Berry Coulis, Mango Sorbet, Amaretti Crumble

CANNOLI \$12

Cannoli Shell stuffed with Ricotta Cheese Cannoli filling, Chocolate Chips on one half and Berry Puree on the other half, finished with Chocolate Sauce and Fresh Strawberries

AFFOGATO \$12

Cor Di Gelato Vanilla Gelato with a shot of Vergnano Espresso

GELATO \$12

3 scoops of Cor di Gelatos' signature Gelato, Fresh Berries

SORBET \$12

Mango Sorbet, Mixed Berry Sorbet, Fresh Raspberries

THREE CHEESE BOARD \$13

Ricotta with Honey, Gorgonzola, Parmigiano, Fresh Berries, Berry Coulis, Tea Biscuits

COFFEE

Same as food menu

VERMOUTH

Same as food menu



DESSERT WINES

2oz Pour

MALVASIA \$7

Sweet Sparkling White
Il Molino di Rovescala
LOMBARDIA, IT 2021

BISAI \$11

Late Harvest Dessert Wine
Audarya
SARDEGNA, IT 2019

RECIOLO DELLA VALPOLICELLA \$16

Dessert Wine Flight \$17
Three 1oz pours of all of our dessert wines

DESSERT WINE FLIGHT \$17

Three 1oz pours of all of our dessert wines

