

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

HAZELNUT PANNA COTTA DRIPPING \$13

Panna Cotta dripping made with Hazelnut, Fresh Raspberries, Berry Coulis, Mango Sorbet, Amaretti Crumble

CANNOLI \$12

Cannoli Shell stuffed with Ricotta, Chocolate Chips, Berry Puree, Chocolate Sauce, Fresh Strawberries

THREE CHEESE BOARD \$13

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



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



DESSERT WINES

20Z POUR

MALVASIA \$7

Sweet Sparkling White
Il Molino di Rovescala
LOMBARDIA, IT 2021

BISAI \$11

Late Harvest Dessert Wine
Audarya
SARDEGNA, IT 2019

RECIOTO DELLA VALPOLICELLA \$16

Sweet Red Wine
Rubinelli Vajol
VENETO, IT / 2015

DESSERT WINE FLIGHT \$17

Three 1oz pours of all of
our dessert wines

VERMOUTH & AMARO

20Z POUR

BROVO PINK ROSÉ VERMOUTH \$9

Rosé Based Pink Vermouth
Woodinville, Washington

BROVO PRETTY BLANC VERMOUTH \$9

Pinot Gris Based Sweet Vermouth
Woodinville, Washington

BROVO JAMMY SWEET VERMOUTH \$9

Merlot Based Sweet Vermouth
Woodinville, Washington

LO-FI GENTIAN AMARO \$9

Wine Based Botanical Amaro
Napa, California

VERMOUTH & AMARO FLIGHT \$17

1oz pours of all our artisan
Vermouths and Amaro



CAFFETERIA

- ESPRESSO \$3.5
- DOUBLE ESPRESSO \$5.5
- MACCHIATO \$4
- AMERICANO \$5.5
- LATTE \$4.5
- ORGANIC TEA \$4.5

