

La Bottega

Dessert

TIRAMISU 6

Sponge Cake Zabaglione Mascarpone Espresso Syrup

BRANDIED APRICOT AND BLUEBERRY CRISP 6

Pecan Crumble Vanilla Gelato

DUTCH APPLE PIE 6

Streusel Topping Vanilla Gelato

CHOCOLATE AMERETTO CHEESECAKE 6

Shortbread Crust Chocolate Sauce

COCONUT CHOCOLATE BANANA CREAM CAKE 6

Olive Oil Cake Chocolate Banana Pastry Cream

CARAMEL POT AU' CREME 6

Whipped Cream

CHOCOLATE BREAD PUDDING 6

Chocolate Sauce Whipped Cream

CANNOLI 3

Sweet Chocolate Ricotta Pistachio

BROWNIE 2

LEMON BAR 2

HOMEMADE GELATO 5

Pastry Chef- Mark Omafray

~ Gluten Free & Dairy Free Options Available ~

After Dinner Libations

Italia

Brachetto	~ Malvira Birbet Piedmont	7
Barolo Chinato	~ Giulio Cocchi Piedmont	9
Passito	~ Antonelli Montefalco Sagrantino Umbria 06	14
2003 Vin Santo	~ Falchini Podere Casale Chianti	10
2004 Vin Santo	~ Badia a Coltibuono Chianti Classico	15

Porto

White Porto	~ Quinta de la Rosa	7
2007 Late Bottle Vintage	~ Taylor Fladgate	7
2000 Late Bottle Vintage	~ Portal	8
2004 Late Bottle Vintage	~ Quinta de la Rosa	9
10 Year Tawny	~ Quinta dos Murcus	10
20 Year Tawny	~ Graham's	13
30 Year Tawny	~ Taylor Fladgate	20
2003 Vintage	~ Quinta do Infantado	12
1997 Vintage	~ Quinta do Infantado	13
1997 Vintage	~ Warre's	20

Dessert Wine

Framboise Riesling	~ Pacific Rim Raspberry Infused Columbia Valley	7
Cream Sherry	~ Bodegas Hidalgo Alameda Spain	7
Dry Sherry	~ Bodegas Hidalgo Amontillado Spain	7
Moscatel	~ Torres Aqua d'Or Spain	8
Dessert Wine	~ Wind River Cellars Celilo Vineyard	8
Late Harvest Viognier	~ Apolloni Dolce Vino Columbia Valley 08	9
Antique Tawny Port	~ Yalumba Australia	8
Botrytis Viognier	~ Yalumba Australia 06	10
Sautern	~ Chateau Haut-Mayne Bordeaux 09	8
Madeira	~ Rare Wine Co Savannah/New York	12
Semillon Ice Wine	~ Patit Creek Walla Walla 08	13
Ice Wine	~ Inniskillin Niagara Peninsula Canada	20

Coffee/Espresso by Caffé Umbria

Regular/Decaf	3
Espresso Shot	2.50
Latte	3
Cappuccino	3
Mocha	3