

desserts

panna cotta – nebbiolo reduction, mixed berries, cocoa tuile
budino di pane – chocolate-raisin-walnut bread pudding, caramel gelato
cannoli siciliani – homemade shells, ricotta filling, orange marmalade, pistachio
torta sorrentina al limone – lemon cake, honey whipped cream, blackberry sauce
pavlova – tropical crisp and soft merengue, pineapple, mango, passion fruit, apricot liquor
tiramisu – espresso cake, mascarpone cream, espresso geleé, dark chocolate
verderosso – florence pistachio cake, strawberry gelée, pistachio mousse

house made ice creams & sorbets

please choose two flavors

gelati – vanilla / pistachio / caramel / chocolate
sorbetti – mango / raspberry / coconut lime
affogato – choice of ice cream / espresso

dessert wine

moscato d'asti – icardi “la rosa selvatica”, piemonte, italy 2022
passito di pantelleria – donnafugata “ben rye” sicilia, italy 2021
port – broadbent, tawny 10 yrs, portugal, NV

amaro

braulio - lombardia
cynar - molise
fernet branca - lombardia
montenegro - emilia romagna
nonino quintessential - friuli
vecchio del capo - calabria

grappa

berta barbera - piemonte
berta nebbiolo - piemonte
felsina berardenga sangiovese -toscana 2009
jacopo poli “morbida” - veneto
romano levi moscato - piemonte

caffé & bevande al caffè

espresso
doppio espresso
macchiato
latte
cappuccino
americano

tea “serendipity”

black

assam - northeast india
earl grey - india

green

gunpowder - india

tisane “serendipity”

zzz chamomile
fresh mint

at the stove
angelo auriana
eduardo pérez

suggesting your wine
francine diamond-ferdinandi
pascal bolduc

serving you
matteo ferdinandi
paulo duran