

**GRAPPA**

	Glass
Bertagnolli, Bianco	8.00
Bertagnolli, Oro	8.50
Bertagnolli, Amarone	11.00
Bertagnolli, Moscato	10.50
Bertagnolli, Teroldego	9.50
Bertagnolli, '1870 Riserva', Teroldego & Cabernet Sauvignon	23.00
Francoli, Nebbiolo	15.00
Francoli, Reisling	14.00
Gaja 'Darmaji'	23.00
Gaja 'Gaia & Ray' Chardonnay	23.00
Gaja 'Sperss'	23.00
Jacopo Poli, Traminer	12.50
Jacopo Poli, Uva Viva Grape Brandy	14.00
Jacopo Poli, 'Sassicaia'	29.00
Lorenzo Inga, Barolo	10.00
Lorenzo Inga, Gavi di Gavi	10.00
Michele Chiarlo, Nivole, Moscato d'Asti	13.00
Nonino, Monovitigno il Fragolino	38.00
Nonino, Gioiello (Chestnut Honey)	20.00
Nonino, Monovitigno il Moscato	22.00
Nonino, Monovitigno Picolit	52.00
Piave, Selezione	8.00
Villa de Varda, Chardonnay	12.00
Villa de Varda, Teroldego	12.00
Villa de Varda 'Lago dei Cigni' Lagrein	22.00
Villa de Varda 'Lago dei Cigni' Pinot Nero	22.00
<b>CORETTO</b> half shot of grappa with a full shot of Espresso	6.00

**DESSERT WINE**

	Glass	Bottle
Moscato d'Asti, 'La Caliera', Maragliano, Piemonte, 2009 <i>sparkling</i> , 375ml	11.00	20.00
Moscato di Siracusa 'Pupillo', Solacium, Sicily 2009 750ml	10.00	60.00
Vin Santo del Chianti, Lucignano, Toscano 1998 375ml	12.00	62.00
Passito di Pantelleria 'Ben Ryé' Donnafugata, Sicily 2007 375ml	18.00	92.00
Nebbiolo Passito, Dardi, Monforte d'Alba 1997 500ml		52.00
Recioto della Valpolicella, Arano, 1997 500ml		90.00
Albana di Romagna 'Passito' Leone Conti, Faenza, 2003 500ml		98.00
Sciachetra, Cantine di Riomaggiore, Cinque Terre, Liguria, 1997 375ml		128.00
Sagrantino di Montefalco Passito, Antano, Umbria, 1997 500ml		135.00

**PORT**

	Glass	Bottle
Ramos Pinto LBV 2004	8.00	48.00
Ramos Pinto 10 Year 'Quinta de Ervamoira'	10.00	64.00

**COGNAC, ARMAGNAC, CALVADOS**

	Glass
Hennessy, <i>Privilege</i> , V.S.O.P. Cognac	14.00
Kelt 'Tour du Monde,' <i>Grande Champagne</i> , V.S.O.P. Cognac	13.00
Cles des Duces V.S.O.P. Bas Armagnac	10.00
Marie Duffau 'Napoleon', Bas Armagnac	10.00
Marie Duffau, Bas Armagnac, Hors d'Auge	14.00
Marie Duffau, Premier Cru, Bas Armagnac, 1973	27.00
Daron, Fine, Calvados, <i>Pays d'Auge</i>	10.00
Christian Drouin, Hors d'Age, Calvados, <i>Pays d'Auge</i>	29.00

## TEA & TISANES

\$3.50

### FROM NUMI ORGANIC TEAS IN OAKLAND

#### HERBAL

Chamomile Lemon — *Organic Egyptian chamomile flowers with lemon myrtle.*

Moroccan Mint — *Light, lively, sweet spearmint flavor.*

#### GREEN

Jasmine Green — *Organic jasmine flowers laid over organic green tea. Delicate, perfumed.*

### FROM HARNEY & SONS MASTER TEA BLENDEES

#### BLACK

Earl Grey Supreme — *Four black teas blended with bergamot oil.*

Darjeeling — *Medium-bodied tea from the Himalayan Highlands.*

Decaffeinated Ceylon — *A mixture of the finest black teas from Sri Lanka.*

#### OOLONG

Pomegranate Oolong — *A light, fragrant Oolong blended with pomegranate.*



## DESSERTS

'Affogato': Vanilla Bean Gelato Drowned in Espresso 5

Rose's Chocolate Budino with Espresso Foam 7

Buttermilk Panna Cotta with Blood Orange Gelée & Aged Balsamic 7

Bartlett Pear Upside Down Cake with Poached Pear & Vanilla Gelato 7

Coconut & Mascarpone Tiramisu with Huckleberry Sauce & Cocoa Nibs 7

Meyer Lemon Italian Wedding Cake with Fresh Cranberries & Meringue 7

Caramel-Filled Flourless Chocolate Cake with Pomegranate Syrup & Orange Cream 7

Seasonal House Made Sorbetti or Gelati: Bowl 6 / Single Scoop 3

*Ask Your Server for Today's Selections*