



DOLCI

{ desserts }

*Our Desserts are caringly prepared
in our own kitchen by our cook staff, who
bring their own traditions, whims, and
Dolci memories to It's Italia's Pantry*

- TIRAMISU** { a traditional delight...
fluffy ladyfingers, espresso, and creamy mascarpone } 8.
- SEASONAL BERRY SHORTCAKE** { local
berries, buttermilk shortcake, whipped crème
fraiche, candied ginger } 8.
- THURSDAY APPLE GALETTE** { thinly sliced apples
on puff pastry, with almond paste and apricot glaze,
caramel sauce and whipped crème fraiche } 8.5
- SUBMISSION** { warm schokinag chocolate
cake, smooth chocolate center, a dark chocolate
hand rolled truffle on top, chantilly cream } 8.5
- LEMON MERINGUE TART** { butter cookie
crust, lemon curd, burnt meringue } 8.
- CARNEGIE DELI CHEESECAKE** { back by
popular request! world renowned and flown
in from NYC. served with amarena cherries } 8.5
- KEY LIME PIE** { fresh squeezed lime juice, cream,
a little mascarpone, and cookie dough crust } 8.
- BRAVO BISCOTTI**
{ almond } 2.
{ white chocolate } 3.
{ dark chocolate } 3.
- RASPBERRY ITALIA** { raspberries
marinated in grand marnier over vanilla
ice cream, whipped cream on top } 8.5
- GELATO** { please ask your server
for our current variety of flavors } 8.
- AFFOGATO** { espresso, vanilla ice cream,
white chocolate whipped cream } 8.
- MAIN STREET FRUIT COBBLER** { made
with fruit of the season and crumbly topping,
served with vanilla ice cream } 7.
- CHOCOLATE MOUSSE** { schokinag dark
chocolate, whipped cream, orange essence } 8.



ESPRESSO E APERITIVO

{ coffee drinks, espressos & aperitifs }

COFFEE, ESPRESSO, CAPPUCCINO, HOT TEA	3.
MOCHA, LATTE, HOT CHOCOLATE, CHAI TEA	4.
THE MADONNA { coffee, frangelico, crème d'cacao, chambord }	9.
CAFFE ITALIA { coffee, tuaca, whipped cream }	8.
THE GODFATHER { coffee, butterscotch schnapps, baileys }	9.
THE COUGAR { coffee, brandy, grand marnier }	8.
THE VENETIAN { coffee, crème d'cacao, crème de menthe }	8.
SICILIAN KISS { coffee, southern comfort, amaretto }	8.
DANNY BOY (IRISH COFFEE) { coffee, jameson }	8.
SWEPT AWAY { sambuca on fire, coffee beans, with a shot of espresso served on the side }	9.

or, enjoy a glass of

VIN SANTO	
{ villa artimino, di carmignano 03 }	7.
{ with almond biscotti }	9.

MUSCATO	
{ beaumes de venise, jaboulet 07 }	7.
{ with almond biscotti }	9.

MUSCATO

PORT	
{ fonseca, 10 year old ruby }	8.
{ dow's vintage reserve }	9.
{ dow's, late bottled vintage 03 }	7.
{ dow's, 20 year tawny }	10.

GRAPPA

{ antinori tignanelo }	8.
{ gaja, gaia & rey }	10.
{ jacopo poli, "uva viva"—moscato/malvasia }	9.
{ jacopo poli, "po pinot"—pinot noir }	11.
{ Jacopo poli, "po traminer"—traminer }	11.
{ quorum—barbera d'asti }	14.
{ ornellaia—cabernet sauvignon, merlot }	15.
{ luce, tenuta luce—merlot, 35% sangiovese and 15% cabernet sauvignon }	15.

GRAPPA BRANDY

{ jacopo poli "arzente", trebbiano, aged 10 years in oak }	15.
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INFUSED GRAPPA

{ jacopo poli, "miele"—acacia honey flavored grappa }	7.
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