

DOLCI

Dark Chocolate Panna Cotta \$9
Candied olives & salted chocolate crumble

Becky's Lemon Tart \$9
Candied lemon & pistachio brittle

Cinnamon Zeppole \$9
Roasted peanut honey & strawberry conserva

Apple Pie Cannoli \$9
Cinnamon mascarpone & apple caramel

CHEESE

La Comtomme \$8
Raw cow's milk cheese aged in rock salt
Quebec

Monforte Toscano \$8
Aged 60 days, sharp flavoured sheep's milk
Stratford

Monforte Taleggio \$8
Semi-soft, rind washed cow's milk
Stratford

Cheeses served with Chef's seasonal
preserves, fruit & crostini

GELATO & SORBETTO

Dark Chocolate
Vanilla
Pistachio
Raspberry

One scoop \$3 Three scoops \$9

DESSERT WINE

2008 Muscat di Limnos \$8
Alexandria, Greece

2006 Menti Recioto di Gambellara \$10
Veneto, Italy

2008 Passito 'Fiordilej' \$13
Veneto, Italy

2003 Gai'a Anatoklikos \$14
'Agiorgitiko Passito'
Nemea, Greece

2007 Cave Spring \$12
Indian Summer Riesling
Jordan, Niagara

2006 Chateau Guiraud Sauternes \$16
Bordeaux, France

2008 Tawse Cabernet Icewine \$18
Beamsville, Niagara

GRAPPA

Grappa di Cabernet \$10
Sarpa di Poli, Veneto

Amaro 'Quintessentia' \$14
Nonino, Friuli

Grappa di Camomilla \$16
Montanaro, Piemonte

Grappa di Passum \$18
Cascina Castlet, Piemonte

Grappa di Brunello \$22
Castello di Banfi, Toscana

