

## DESSERT *(With suggested dessert wine pairings)*

**Fall Apple Crisp:** *fuji apples, almond streusel, ciao bella vanilla gelato, caramel sauce* **7.**

**Kourtaki Samos Moscatos, Greece** **6.50**

**Pumpkin Panna Cotta:** *pumpkin spiced panna cotta on walnut shortbread, sautéed apples, fall leaf cookie* **7.50**

**2006 Pt. Reyes Vineyards, Late Harvest Viognier** **8.75**

**Chocolate Hazelnut Tart** *ganache, caramel, ciao bella vanilla gelato, cinnamon phyllo crisp* **7.50**

**2000 Croft Port** **9.50**

**Pigs in Mud** *rich chocolate pudding with shortbread* **7.**

**Fonseca Bin 27 Port** **6.75**

**Ginger Pear Cake** *with ciao bella vanilla gelato and caramel port sauce* **7.**

**Emilio Lustau Rare Cream Sherry, Spain** **5.50**

**Chocolate Malted Sundae** *ciao bella chocolate gelato, malted sea foam crunch, chocolate sauce, whipped cream* **7.50**

**Biscotti Trio** *cornmeal-raisin, double chocolate-hazelnut, lemon-almond-fennel* **6.**

**Blandy's 5 Year Bual, Madeira** **5.75**

**Ciao Bella Sorbet** *scoop mango, coconut or raspberry with shortbread* **6.**

**Kourtaki Samos Moscatos, Greece** **6.50**

**Duo of Sorbets** **7.**

**Ciao Bella Gelato** *scoop vanilla or chocolate* **6.**

**Plate of Housemade Pecan Toffee**

**Full Plate** **6.**     **½ Plate** **3.25**