



DOPO CENA - DOLCI E FORMAGGIO

Tartufi alla Tre Scalini

Espresso and Limoncello Frozen 'truffles' as found in Piazza Navona 4 each

Tiramisù

Classic "Pick Me Up," of Lady Fingers, Espresso, Rum Zabaglione and Mascarpone Cheese 8

Torta di Cioccolato

Devil's Food Chocolate Cake with Chocolate Mousse, *Dulce di Leche* Hazelnut Sauce, Candied Orange and Whipped Cream 9

Biscotti e Dolcetti

A selection of House Made Cookies, Truffles & Biscotti 10

Cantucci di Mandorle

House Made Almond Biscotti, Plain or Chocolate-Dipped 3

Gelati e Sorbetti

Three Scoops of Either Seasonal Sorbetto or Traditional Artisan Gelato –

Choice of Dark Chocolate, Tahitian Vanilla and Triple Espresso – or Seasonal Sorbetto 9

Mignardise di Cioccolati Amedei 9 (or 2 each)

Five seasonal flavors to share (or not!)

Amedei is the World's Only Single Origin Chocolate, controlled from plantation in the tropics to production in Tuscany. The only Chocolatier Amedei licenses in United States is Chocolatier Blue in Berkeley, who sells only to Palio d'Asti in San Francisco.

Frutta Stagionale – La Fragole

Different takes on a favorite seasonal fruit – the Strawberry

Crostata di Fragole

Watsonville Strawberry Pie with Whipped Cream and Strawberry Jus 8

Fragole alla Barbera con Zabaglione

Red Wine Macerated Local Organic Strawberries with Cold Marsala Zabaglione 8

Panna Cotta con Fragole e Rabarbaro

Buttermilk and Brown Sugar Pudding with Strawberry-Rhubarb Compote and Candied Pistachios 7

Formaggi Misti An Assortment of Italian Unpasteurized Cheeses – with Pears and Walnuts

Choose Three \$13

Toma della Rocca

Three Milks – Goat, Cow and Sheep -
Piemonte

Casatica di Bufala

Water Buffalo – Lombardia

Pecorino di Rocca

Sheep – Toscana

Fiacco di Capra

Goat – Lombardia

Gorgonzola Piccante

Cow – Piemonte

Parmigiano Reggiano

Cow – Emilia Romagna