

La Bottega

Desserts

TIRAMISU 7

Espresso Soaked Ladyfinger Sponge Marsala Zabaglione* Mascarpone

CHOCOLATE OLIVE OIL CAKE 7

Vin Santo Whipped Cream Lavender Sea Salt

PEANUT BUTTER BROWN BETTY 7

Peanut Butter Blondie Crust Marionberries Fior di Latte Gelato

CLASSIC CHEESECAKE 7

Candied Walnut Preserved Peach Coulis Walnut Crust

APPLE & PORT SOAKED CRANBERRY CRISP 8

Apples Port Soaked Cranberries Pecan Crumble Fior di Latte Gelato

CANNOLI 4

Creamy Sweet Ricotta Chocolate Pistachio

CHOCOLATE BROWNIE 2.50

LEMON BAR 2.50

BISCOTTI or COOKIE 2

HOUSE MADE GELATO & SORBETTO 5

HAND MADE TRUFFLE 2.50

Pastries by ~ Jerricka Cromwell

~ Gluten Free & Dairy Free Options Available ~

*This product contains uncooked egg whites which could cause food borne illness

Before & After...

Italia

Barolo Chinato	~ Giulio Cocchi Piedmont	9
2009 Vin Santo	~ Falchini Podere Casale Chianti	10
2010 Vin Santo	~ Castellare S. Niccolo Tuscany	12
Passito	~ Antonelli Montefalco Sagrantino Umbria 08	14

Portugal & Spain

White Porto	~ Warre's	7
2008 Late Bottle Vintage	~ Quinta do Noval	8
10 Year Tawny	~ Quinta dos Murcus	10
20 Year Tawny	~ Barros	13
30 Year Tawny	~ Sandeman	16
40 Year Tawny	~ Royal Oporto	30
1937 Colheita Tawny	~ Kopke	1 oz. 65 2 oz. 130
2011 Vintage	~ Calem	10
1980 Vintage	~ Warre's	20
Single Varietal Madeira	~ Rare Wine Co Savannah-Charleston-New York-Boston	13
Cream Sherry	~ Bodegas Hidalgo Alameda	7

Other Regions

Apple Dessert Cider	~ Tieton Frost Yakima Valley	8
Antique Tawny Port	~ Yalumba Australia	8
Botrytis Viognier	~ Yalumba Australia 06	10
Pineau de Charentes	~ Pierre Ferrand Cognac	7
Sauterne	~ Chateau Haut-Mayne Bordeaux 13	8
Ice Wine	~ Inniskillin Niagara Canada	25
Cab Franc Ice Wine	~ Inniskillin Niagara Canada	30

Coffee/Espresso by Caffé Umbria

Coffee/Decaf	3
Doppio Espresso	3
Americano	3.50
Latte	3.50
Cappuccino	3.50