



Desserts

TIRAMISU

La Riserva's Classic "pick-me up" dessert

TORTA AL CIOCCOLATO

Chocolate cake, espresso mousse,
dark chocolate ganache and crème anglaise

MELA COTTA

Baked apple, vanilla mascarpone,
apple-pear chutney and caramel sauce

TORTA AL FORMAGGIO

Petite New York Cheesecake created
differently each week

LA RISERVA MENU DI FORMAGGI

Selection of Local and Imported Cheeses

Pastry Chef—Heatherlyn Shoebridge



Dessert Wines

- 200** ***Banfi Rosa Regale Brachetto d' Acqui NV***
A versatile wine that elevates many chocolate, berry and nut laden desserts. Slightly sparkling.
- 127** ***Lamole di Lamole Vin Santo
Del Chianti Classico 2001***
The ultimo Italian dessert wine. Sweet, rich and deep, it gladly accepts dunking biscotti.
- 130** ***Broadbent Madeira Fine Rich
Reserve 5 Years Old***
Rich, deep flavors present sweetness with a long, mellow finish of bittersweet chocolate.
- 283** ***Presidential Tawny Port***
Velvety, sweet, nutty and fruit flavors. An easy drinking port for any dessert or by itself.
- 287** ***Hartley and Gibson's Cream Sherry***
A rich, full bodied dessert sherry. Like a sweet, nutty milkshake with a touch of crème brulee on the nose.