

DOLCI

TIRAMISU (GF) (V) 15

Layers of Sucanat Mascarpone & Buckwheat Savoiardi Dipped in Caffè Vergnano, Sprinkled with High Polyphenol Cacao Powder.

MILLEFOGLIE (V)16

Housemade Sourdough Ancient Grain Puff Pastry Layered with Vanilla Cream and Seasonal Red Berries.

CANTUCCI CON VIN SANTO (V)20

A Perfect End to a Meal- a Glass of Vin Santo Dessert Wine with Spelt & Sprouted Almond Cantucci for Dipping!

ZABAGLIONE (GF) (V) 14

There is No Translation for What Zabaglione Is-Except to Say it's Delicious. Whisked Pastured-Raised Egg Yolks, Sucanat & Marsala Served over Seasonal Organic Fruit.

PANNA COTTA (GF) 13

*Classic Vanilla Bean Panna Cotta with Sucanat Caramel
Pairing: Cascina delle Rocche Moscato d'Asti 2023*

SEADAS 16

Sardinian Seadas Lightly Fried with Fresh Pecorino Cheese, Orange Zest & Rare Bitter Sardinian Corbezzolo Honey. See this as the perfect replacement for a cheese course.

SEMIFREDDO (GF) (V) 15

Semifreddo means 'half-cold,' this recipe is Chef Johanna's Father's recipe with Housemade Amaretti Almond Cookies folded into this Frozen Mousse & Served with Organic Peaches.

CROSTATA 16

Organic Blueberry Crostata in a Spelt-Crusted Tart served Warm with Crema Gelato on Top.

TORTE DEL GIORNO (V) (GF options available) 12

Let us tell you About our Daily Italian Cake Offerings

GELATO & SORBETTO (GF) (V)14

Ask about our rotating seasonal flavors! Made fresh daily the old-fashioned way in our Cattabriga Effe 6. Our gelati feature organic A2 milk and no refined sugar, while our sorbetti are crafted with organic fruit from local farms. Only the best ingredients—always.

MAKE IT AN AFFOGATO!

DESSERT PAIRING

Let our team guide you—whether it's chocolate-rich, nutty or fruity, we'll help you choose from our curated dessert wines to match.

