



Le Sirenuse

*Dolci*

*Desserts*

*Chef Antonio Mermolia*

**Tiramisu \$16**

*Traditional Tiramisu*

**Ciocolata e Arancia \$16**

*Chocolate Three Ways with Candied Orange, Ricotta,  
Topped with Cacao Crumbs*

**Delizia al Limone \$16**

*Traditional Amalfi Coast Lemon Sponge Cake Delight*

**Semifreddo alle Nocciole D'Alba \$18**

*Alba Hazelnut Frozen Cake*

**Giardino Del Bronte \$18**

*Bronte Pistachio Gelato with  
Aromatic Edible Flowers*

**Mosaico Mediterraneo \$20**

*Chef Mermolia's Fruit Mosaic*

**Formaggi \$29**

*Cheese Selection*

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Prices do not include any applicable tax or gratuity

# *Dessert Wines*

## **Italy**

*Saracco Moscato d'Asti DOCG 2015, Piedmont \$10*

*Bera 'Brachetto' Piemonte DOC 2015, Piedmont \$10*

*Donnafugata 'Ben Rye' Passito di Pantelleria 2014, Sicily \$20*

*Damilano Barolo Chinato NV, Piedmont \$25*

*Castello Della Sala 'Muffato Della Sala' 2008, Umbria \$25*

*Livio Felluga Picolit DOCG 2009, Friuli \$45*

*Castello di Ama Vin Santo 2011, Tuscany \$40*

## **France**

*Château d'Yquem 2007, Sauternes, France \$150*

## **Portugal**

*Blandy's Madeira Bual 10 Years Old, Portugal \$15*

*Ramos Pinto 10 Years Tawny Port, Portugal \$15*

*Ramos Pinto 20 Years Tawny Port, Portugal \$20*

*Ramos Pinto 30 Years Tawny Port Portugal \$25*

# Grappa

*Bonollo Grappa Gra'it \$16*

*Marolo Distillato Camomilla \$19*

*Nonino Chardonnay \$25*

*Poli Grappa Smooth \$25*

*Poli Grappa Dry \$25*

*Nonino Merlot \$25*

*Marolo Grappa Brunello \$25*

*Bonollo Amarone `Barrigue' \$28*

*Antinori Grappa Tignanello \$30*

*Marolo Grappa Barolo 12yr. \$32*

*Jacopo Poli Grappa Moscato \$50*

*Paolo Berta Barbera \$65*

*Paolo Berta Moscato \$65*

*Paolo Berta Nebbiolo \$65*