

# TRE PIANI

## After Dinner Drinks

### Port Wine

Taylor Fladgate 30yr old Tawny	25
Taylor Fladgate 20yr old Tawny	19
Taylor Fladgate 10yr old Tawny	14
Taylor Fladgate vintage 2005	15
Fonseca 10yr	12
Fonseca Bin No. 27	9
Taylor Fladgate fine Ruby	9

### Grappa

Tignanello	18
Sarpa Di Poli	15
Altesino Di Brunello	15
Castello Banfi	14
Berta Di Moscato	11

### Single Malt Scotch

Macallan 18yr	25
Lagavulin 16yr	20
Oban 14yr	19
Dalwhinnie 15yr	14
Macallan 12yr	14
Glenlivet 12yr	14
Glenmorangie 10yr	12
Cragganmore 12yr	12
Talisker 10yr	12
Bunnahabhain 12yr	12
Pine Barren (Long Island Whiskey)	12

### Port Wine Sampler

1.5 oz tasting of each:	
Taylor Fladgate 10yr,	
Taylor Fladgate 20yr, and Tawny	
Taylor Fladgate Vintage 2005	19

### Cognac and Other Fine Cordials

Remy XO	24
Jack Daniel's single barrel	18
Remy Martin VSOP	14
Courvosier VSOP	13
Grand Duque D'Alba	12
Grand Marnier	11
Hennessy VS	10
Courvoisier	10

Fair Trade organic coffee	3
Brewed decaffeinated coffee	3
Single espresso	3
Double espresso	5
Tea selection	3
Cappuccino	5.50

## Specialty Coffees

Mochaccino	
<i>Steamed milk with espresso, chocolate, topped with whipped cream</i>	6

Orange Chocolate Latte	
<i>Steamed milk with espresso, Grand Marnier, Godiva dark cream topped with whipped cream</i>	9

The Nutty Italian Coffee	
<i>Hot coffee with hazelnut liquor, Amaretto, topped with whipped cream</i>	9

Caramel Mochacciato	
<i>Steamed milk with espresso, vanilla, Bailey's Irish Cream, topped with cream and caramel sauce</i>	9

Traditional Irish Coffee	
<i>Coffee with Jameson's Irish whiskey, topped with whipped cream and creme de menthe</i>	9

Mexican Coffee	
<i>Coffee with Kahlua and Cinnamon topped with whipped cream</i>	9

## Dessert Wines

Peller Estate Vidal Ice Wine	24
St Jean de Minervois Muscat	10
Il Poggione Vin Santo 2001	9
Castello Banfi Florus	10

## Dessert Wine Sampler

1.5 oz. tasting each of:

*Castello Banfi*

*"Florus", Peller Estate Vidal Ice Wine*

*St Jean de Minervois Muscat* 16

## Desserts

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### *"Dolce Vita" After Dinner Addition*

Includes a cheese plate for the table to finish your wine with; then an assortment of biscotti and sweets, complete coffee service and a choice of digestivo 19 per person

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Classic Tiramisu with chocolate sauce	9
Dulce de leche crème brulee	9
Zuppa di Frutta, fresh berries with berry puree and mango sorbet	9
Afogato; Vanilla gelati topped with a shot of espresso	7
Baked warm apple crostata with whipped cream	9
Pumpkin cheesecake with caramel sauce and whipped cream	10
Hot chocolate cake baked in phyllo and served with chocolate gelati	12
Individual flourless chocolate cake	10
Cannoli with orange basil ricotta	6
Assortment of gelati and sorbetti	6
Fresh berries with whipped cream	8
Cheese Plate with Fruit	15