

# CECCONI'S

## DOLCI

14

Chocolate pot, coconut cream pb

*Malvasia, Giona, Sicily 2015*

Tiramisu

*Royal Tokaji Aszú 5 Puttonyos 2013*

Key lime pie, meringue

*Eifel-Pfeifer, Eiswein, Germany 2016*

Tres leches

*Moët & Chandon Brut, NV*

Profiteroles, salted caramel gelato, chocolate sauce

*Malvasia, Giona, Sicily 2015*

Gelato & sorbet 5 per scoop

*chocolate | vanilla | salted caramel*

*strawberry pb | coconut-lime pb | banana-passion fruit pb*

pb plant based v vegetarian

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients.

\*Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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## DESSERT WINE

	5 oz	Btl
<b>Cantina Colli Eugani</b> , Moscato Dolce 2016 750ml	15	65
<b>Suavia</b> , Le Rive Garganega 2011 750ml	13	89

## WINES BY THE-CORAVIN

	2 oz	Btl
<b>Giona</b> , Malvasia, Sicily 2015 375ml	16	64
<b>Eifel-Pfeifer</b> , Eiswein, Rheinhessen 2016 375ml	21	74
<b>Royal Tokaji</b> , Aszú 5 Puttonyos 2013 500ml	23	120

## AMARO

<b>Amaro Montenegro</b>	16
<b>Averna</b>	17
<b>Amaro Nonino</b>	19

## GRAPPA

<b>Alexander</b> Grappa Bianca	15
<b>Nonino</b> Grappa di Chardonnay	26
<b>Poli</b> Cleopatra Moscato Oro	30

## PORT & SHERRY

<b>Otima 10</b> Tawny	13
<b>Tio Pepe</b> Palomino Fino	13
<b>Dow's 20</b> Tawny	19