

TRATTORIA GRAPPOLO
DOLCE DELLA CASA

PERE ALLA FINANZIERA \$9
Almond cream pear tart with vanilla gelato

TIRAMISU \$10
Imported Italian ladyfingers soaked in espresso, layered with whipped mascarpone cheese

CROSTATA DI MELE \$10
Warm caramelized apple tart with vanilla gelato

CHOCOLATE FLOURLESS CAKE \$9.50
Rich decadent flourless cake with coffee crème anglaise

VANILLA CRÈME BRULEE \$10
Classic custard infused with Tahitian vanilla beans

BUDINO DI PANE \$9
Rum raisin croissant bread pudding with crème anglaise

SORBETTO AL LIMONE \$6
Scooped Italian lemon sorbet

GELATO ALLO SPUMONI \$6
Classic Italian spumoni with chocolate, cherry and pistachio ice cream

AFFOGATO AL CAFFE \$9
Vanilla gelato with a shot of espresso and whipped cream

PANNA COTTA \$8.50
Italian creamy eggless sweet custard with chocolate and caramel sauces

VIN SANTO CON BISCOTTI \$10
Tuscan almond biscotti served with a glass of aromatic Italian wine for dipping

Fresh homemade desserts prepared daily

TRATTORIA GRAPPOLO
DESSERT WINES · COFFEES AND TEA

Dessert Wines

TAYLOR FLADGATE LBV PORTO 2009
\$8 glass \$50 bottle (750 ml)

PORT FONSECA BIN 27
\$8 glass \$55 bottle (750 ml)

MOSCATO D'ASTI CHIARLO NIVOLE 2015 PIEMONTE
\$28 bottle (750 ml)

VIN SANTO DEL CHIANTI TRAVIGNOLI 2001 TOSCANA
\$6 glass \$36 bottle (375 ml)

RIESLING MOUNT HORROCKS CLAIRE VALLEY 2006 AUSTRALIA
\$45 bottle (375 ml)

PASSITO DONNA FUGATA "BEN RYE" 2009 SICILIA
\$60 bottle (375 ml)

Coffees and Tea

Decaffeinated Coffee, Cappuccino and Espresso Available

COFFEE/ICED COFFEE \$3

ESPRESSO \$4

DOUBLE ESPRESSO \$5

MACCHIATO \$4.50

CAPPUCCINO/ICED CAPPUCCINO \$5

LATTE/ICED LATTE \$5

ASSORTED TEA SELECTIONS \$3

Lunch: Tuesday–Sunday 11:30 a.m.-3:00 p.m. · Dinner: Daily 5:00 p.m.-10:00 p.m.

