

BARBUZZO

mediterranean kitchen & bar

DESSERTS

SALTED CARAMEL BUDINO	8
with dark chocolate crust, vanilla bean caramel & sea salt	
APPLE CINNAMON BREAD PUDDING	12
warm salted caramel, toasted hazelnuts	
LA COLOMBE ESPRESSO TIRAMISU	8
espresso soaked lady fingers, mascarpone, candied cacao nibs, whipped cream	
BLOOD ORANGE SORBET	8
COFFEE	3.5
ESPRESSO	3.5
CAPPUCCINO	4
DOUBLE ESPRESSO	5.5

DESSERT WINES AND VINHO DO PORTO

PORT

DOW'S, 10 YEAR TAWNY, PT	14
ripe and plush red fruits with sweet spices	

SHERRY AND MADEIRA

PEDRO XIMENEZ, LUSTAU, SP	12
luscious & full bodied; fig, prune & dark chocolate	
BUAL, RARE WINE CO BOSTON, PO	18
caramel & chocolate; burnt sweet fruits w/ nutty undertones	

GRAPPA

BANFI, BOTTI DA PORTA, GRAPPA	16
alpine grappa; assertive cream flavors and petrol	

AMARO

AVERNA, IT	12
caramel, vanilla and rich bitter botanicals	
CYNAR 70, SICILY, IT	12
bitter artichoke liquor	
FERNET BRANCA, MENTA, IT	12
rich herbal bitterness fortified with mint	

WHITE WINE

CHATEAU LES MINGETS, SAUTERNES, FR	14
honey tropical fruits with sweet spice	