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# BOTTEGA

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## DESSERT

### **ricotta cake**

vanilla sponge cake, cinnamon-chocolate ricotta filling,  
pistachios, orange cream cheese frosting 10

*Muscat Château de Caladroy 2014 Rivesaltes 7*

### **tiramisu**

polenta poundcake, marsala, espresso, mascarpone 10

*Graham's 10 year Tawny Port 12*

### **molten chocolate cake**

candied walnuts, cherry compote, vanilla gelato 10

*Dirk Niepoort Ruby Port 8*

### **mascarpone cheesecake**

summer fruit, blackberry coulis, graham cracker crust 10

*Muscat Beaumes-de-Venise Domaine Durban 2014 Rhône 7*

### **peach cobbler**

biscuit crust, buttermilk gelato 10

*Brachetto d'Acqui Cocchi NV Piedmont 10*

### **gelato:**

chocolate jack daniels; walnut-brownie; coffee 9

**peach sorbet** vanilla shortbread cookie 9

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### **harney & sons hot tea**

english breakfast, paris (black)

japanese sencha (green)

rooibos chai, mint verbena (caffeine free) 4.50

### **private blend coffee** from *h. c. valentine*

kenya, guatemala & sumatra

drip brewed 3.25      espresso 3.25      cappuccino 4

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AUGUST 17, 2018

PASTRY TEAM:  
DOL, MARK, CARI, KAT