



DOLCI

Our desserts may contain nuts

PANNA COTTA *Coffee panna cotta, 64% manjari chocolate, cardamom* 12

Villa da Filicaja, Chianti, Italy, Vinsanto Riserva, 2004 15

TIRAMISU DELLE VENEZIE *Savoardi della nonna, mascarpone/cocoa* 14

Dolce, Napa Valley, USA, Sèmillon-Sauvignon blanc, 2013. 25

BACCA DI CROSTATA *Mixed farm berries, Chantilly, basil, cinnamon* 16

Royal Tokaji, Hungary, 5 Puttonyos, 2016 15

DELIZIA AL CIOCCOLATO *Chocolate cake, mascarpone, pistachio, local flowers* 18

Château Suduiraut, Sauternes, France, Sèmillon-Sauvignon Blanc, 2009. 20

GELATO *Please inquire with your server for daily selections* 9

CAFFETTERIA

COFFEE & TEA 5

ESPRESSO 5

EXTRA ESPRESSO SHOT 2

CAPPUCCINO 6

LATTE 6

MOCHA 6

MACHIATTO 5

AMERICANO 4

FOR PRIVATE PARTIES, LUNCHEONS, DINNING FOR ALL OCCASIONS, CORPORATE OR FAMILY CELEBRATIONS, CONTACT US AT EVENTS@DUE DIECI.COM

A \$2.50 PER PERSON FEE IS APPLIED TO ANY SPLIT PLATE REQUEST. A 4% SURCHARGE IS APPLIED TO EACH BILL IN ORDER TO HELP US BRIDGE THE GAP BETWEEN TIPPED AND NON-TIPPED (KITCHEN) TEAM MEMBERS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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COGNAC, GRAPPE, & DIGESTIVI

HENNESSY VSOP	20
HENNESSY XO	70
HENNESSY PARADIS	160
REMY MARTIN VSOP	17
COURVOISSIER VSOP	16
CAMPARI	11
GREEN CHARTREAU	19
YELLOW CHARTREAU	19
DISARONNO AMARETTO	12
FERNET BRANCA	12
GRAND MARNIER	13
TUACA	12
CARPANO ANTICA VERMOUTH	12
GUISEPPE GIUSTI VERMOUTH	12
LUCANO AMARO	12
VECCHIO AMARO	12
MELETTI AMARO	12
BANFI GRAPPA	12
LUXARDO GRAPPA	15
SASSICAIA GRAPPA	30
NONINO MONOVITIGNO GRAPPA	65
HOUSE LEMONCELLO	15
-Ask your server for daily selection	

VINI DA DESSERT

CHÂTEAU CLOS HAUT-PEYRAGUEY Sauternes, France, Sèmillon Sauv Blanc, 2018	14
VILLA da FILICAJA Chianti, Italy, Vinsanto Riserva, 2004	15
GRAHAM'S 20 YR TAWNY PORT	15
GRAHAM'S 30 YR TAWNY PORT	25
GRAHAM'S 40 YR TAWNY PORT	35

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