

## DOLCI

*Our desserts may contain nuts*

**PANNA COTTA** *citrus panna cotta, seasonal compote, brown butter cornbread, mint* 12

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

**TIRAMISU DELLE VENEZIE** *Savoardi della nonna, mascarpone cocoa, hearts on fire* 14

*Dolce, Napa Valley, USA, Sèmillon-Sauvignon blanc, 2014.* 25

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

*Royal Tokaji, Hungary, 5 Puttonyos, 2017* 15

**TRONCHETTO AL CIOCCOLATO** *variations of manjari chocolate, hazelnut, local flowers* 18

*Château d'Arche, Grand Cru Classé, Sauternes, France, Sèmillon-Sauvignon Blanc, 1998.* 25

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

**BYO** *a cake-cutting & serving fee will be applied per person or slice* 3.75

## CAFFETTERIA

COFFEE & TEA 5

ESPRESSO 5

EXTRA ESPRESSO SHOT 2

CAPPUCCINO 6

LATTE 6

MOCHA 6

MACHIATTO 5

AMERICANO 4

FOR PRIVATE PARTIES, CORPORATE LUNCHEONS, DINNING FOR ALL OCCASIONS, OR FAMILY CELEBRATIONS, CONTACT US AT [EVENTS@DUEDIECI.COM](mailto:EVENTS@DUEDIECI.COM)

A \$2.50 PER PERSON FEE IS APPLIED TO ANY SPLIT PLATE REQUEST. A \$3.75 CAKE-CUTTING & SERVING FEE WILL BE APPLIED PER PERSON OR SLICE. DIO DEKA IS NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS.  
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A 4% SURCHARGE IS APPLIED TO EACH BILL HELPING 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.

## COGNAC, GRAPPE, & DIGESTIVI

HENNESSY VSOP 25  
HENNESSY XO 70  
HENNESSY PARADIS 160  
REMY MARTIN VSOP 20  
COURVOISSIER VSOP 19  
CAMPARI 12  
GREEN CHARTREAU 20  
YELLOW CHARTREAU 20  
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 40  
NONINO MONOVITIGNO GRAPPA 65  
HOUSE LEMONCELLO 14  
-Ask your server for daily selection

## VINI DA DESSERT

**CHÂTEAU CLOS HAUT-PEYRAGUEY** Sauternes, France, Sèmillon Sauv Blanc, 2018 14  
**CHÂTEAU d'ARCHE** Sauternes, France, Sèmillon Sauv Blanc, 1998 25  
**DOLCE** Napa Valley, USA, Sèmillon - Sauv Blanc, 2014 25  
**ROYAL TOKAJI** Hungary, 5 Puttonyos, 2017 15  
**PIAZZANO**, Chianti, Italy, Vinsanto, 2009 18  
**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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