

# S|T|R|A|D|A

I N T H E G R O V E



## DESSERT MENU

Tiramisu\* - **10**

Chocolate Mousse - **10**

Panna Cotta - **11**

Fresh Mixed Berries with Zabaglione Cream - **11**

Lemon Vanilla Cheesecake - **10**

Biscotti con Vin Santo & Zabaglione Cream - **8**

Cannoli - **9**

Creme Brulee - **10**

Gelato of the Day - **7**

Dessert of the Day - **MKT**



## AFTER DINNER DRINK MENU

	GL	BTL
Castello del Poggio Moscato D'Asti, Piemonte	<b>13</b>	<b>48</b>
Oremus "Late Harvest", Tokaj, Hungary 500ml	<b>16</b>	<b>62</b>
<b>PORT</b>		
Ramos Pinto Tawny in Oporto		<b>10</b>
Ramos Pinto Collector Reserva, Oporto		<b>13</b>
Ramos Pinto Quinta Do Bom Retiro Tawny 20 Year, Oporto		<b>16</b>
<b>SHERRY</b>		
Lustau Manzanilla "Papurusa", Jerez		<b>10</b>
Lustau Amontadillo "Los Arcos" in Jerez		<b>10</b>
Lustau East India Solera, Jerez		<b>12</b>

01.09.2023

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a food borne illness. Please note that some food items we prepare may contain nuts or a trace amount of nuts. Please alert your server if you have any food allergies or dietary concerns and we will do our best to accommodate you.