

# LA PIETRA CUCINA

**Chef Bruce Logue**

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## DOLCE

Fried Peach Mezza Lune  
lime caramello, my mascarpone - 8

Pistachio Torrone Semi-Freddo  
salted caramel - 8

Sicilian Hand Dropped Zeppole - 10

Warm Chocolate Budino  
hazelnut crocante, vanilla gelato - 8

Seasonal Gelato - 5

Sorbetto - 5

## LPC

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## AFTER DINNER DRINKS

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### Limoncelli

- Caravella Limoncello, Sperone - 7
- Caravella Orangecello, Sperone - 7
- Pallini Limoncello, Pallini - 7
- Pallini Peachcello, Pallini - 7
- Pallini Raspcello, Pallini - 7
- Via Roma Limoncello, Zanin - 7

### Grappa

- Alexander Cabernet - 12
- Alexander Platinum - 13
- Banfi Aqua Vitae - 12
- Petrone Aqua Vitae - 12
- Suprema Di Refosco - 12

### The Rare Wine Company Madeira

- “Boston Bual” - 10
- “Charleston Special” - 10
- “New York Malmsey” - 10

### Ports

- Sandeman’s Late Bottled Vintage 2001 - 7
- Sandeman’s 10 Year Old Tawny - 9
- Sandeman’s 20 Year Old Tawny - 10
- Churchill’s Crusted Port - 7
- Portal 20 Year Old Tawny - 12
- Portal Muscadell - 7

### Moscato and Dessert Wine

- Beni di Batasiolo Moscato d’Asti, 2009 - 10
- Fuedo HekateVino Passito, 2004 - 10
- Premio Moscato d’Asti 2006 - 9

### Armagnac and Cognac

- Chateau de Saint Aubin Bas-Armagnac - 14
- Hennessy Black Cognac - 12
- Hennessey VSOP Cognac - 25
- Martel VS Fine Cognac - 12
- Martell Cordons Bleu Grand Classic - 25
- Courvoisier VSOP Cognac - 10
- Courvoisier VS Cognac - 8