

Dolci

pastry chef: matthias seyfrid
l'inverno 2010

Formaggi

a selection of artisan cheeses

(from The Truffle)

small 8

large 13

“Crema” Brûlée Per Due (For Two)

barolo's classic crème brûlée; vanilla custard & caramelized sugar crust 11

Miscuglio di Cioccolato

hot chocolate served with caramelized bananas, brownie, and vanilla gelato
& garnished with caramelized rice puffs 10

Souffle Congelato

frozen whiskey soufflé served with cookies 9

Zuppa Inglese

mascarpone cream layered with espresso flavored lady fingers & bavarian cream 9

Gelato Fatto in Casa

house made gelato of the day 7

Sorbetti di Frutta

an assortment of seasonal fruit sorbets served with homemade biscotti 6

Petits Fours al Barolo

assortment of specialty small, handmade barolo desserts 7

Tartufi Cioccolati

house made chocolate ganache truffle 3

Biscotti

2.50 each...with Vin Santo additional 12

After Dinner Beverages

Sherry V.O.R.S 41yrs of age, 'Amontillado,' Bodegas Tradicion N.V. Jerez	15
Sherry V.O.R.S 43yrs of age, 'Oloroso,' Bodegas Tradicion N.V. Jerez	15
<i>(These dry & very rare sherries are the perfect accompaniment for our cheese plates)</i>	
Moscato d'Asti, Palladino, 2008	10
Recioto di Soave, Guerrieri-Rizzardi, 2005	12
Vin Santo del Chianti, 'Granchiaia,' 2002	12
Infused Brandy, 'Organic Peach', Peak Spirits, Colorado	15
Infused Brandy, 'Organic Pear', Peak Spirits, Colorado	15
Grappa di Barolo, Gianni Gagliardo (oak aged)	12
Grappa di Moscato, G.Bertagnolli	18
Grappa di Moscato d'Asti, 'Bric del Gaian,' Berta 1995, Piemonte	28
Grappa di Nebbiolo d'Alba, 'Tresolitre,' Berta 1995, Piemonte	28
Grappa e Camomilla (grappa & chamomile liqueur) Marolo, Piemonte	18
Vintage Madeira, 'Bual,' Blandy's 1964, Portugal	49
Port, Fonseca Bin 27, 'Fine Reserve'	9
Port, Taylor Fladgate, Late Bottle Vintage 2003	10
Port, Kopke, Colheita 1997	13
Port, Rocha, Colheita 1985	19
Port, Dow's, 20 year Tawny	15
Port, Graham's, 40 year Tawny	42
Port, Taylor Fladgate, 10 Year Tawny	12
Port, Taylor Fladgate, 20 Year Tawny	18
Port, Taylor Fladgate, 30 Year Tawny	28
Port, Taylor Fladgate, 40 Year Tawny	42
<i>'Try our flight of 100 years of Taylor Tawny Port'</i>	69
Alambic-Brandy, Germain-Robin VSOP	15
Armagnac, Saint-Vivant 'Grand Fine'	18
Armagnac, Loujan, '12 year' 'Bas Armagnac'	24
Calvados Pays d'Auge, 'Cœur de Lion,' Christian Drouin, V.S.O.P.	14
Calvados Pays d'Auge, 'Cœur de Lion,' Christian Drouin, X.O.	18
Cognac, Hennessy, 'Privilege' V.S.O.P.	15
Cognac, Delamain, 'Pale & Dry' X.O. 'Grand Champagne'	19
Cognac, Chateau Fontpinot X.O. 'Grand Champagne'	22
Cognac, Hennessy X.O. 'Grand Champagne'	28

Barolo Grill Specialty Items To Take Home

These items are exclusive to Barolo Grill

Caffè

barolo grill's own "dudley's blend" dark roast whole bean coffee from luna roasters (regular or decaf) \$10 (12 ounce bag)

Espresso

barolo grill's own "ottimo" italian roast whole bean espresso from luna roasters (regular only) \$10 (12 ounce bag)