

LOMBARDO

RISTORANTE | 1975 | VINOTECA

dolci

FROU FROU CAKE
*white genoise cake, white chocolate mousse,
shavings of white chocolate 13*

EGGNOG CREME BRULEE
plated holiday biscotti 14

DARK CHOCOLATE MOUSSE CAKE
*“pepper” mint gelato,
starlight dust 14*

BANOFFEE PIE
*banana cream pie, house made toffee,
graham cracker crust, chocolate shavings 13*

NOUGET NOISETTE GLACE
*frozen pistachio & almond nouget,
mulled cranberry & port sorbetto 14*

WARM GINGERBREAD CAKE
ginger gelato, pear & cranberry garni 14

GELATO del GIORNO 12 SORBETTO del GIORNO 12

ASSORTED HOUSE MADE BISCOTTI 12



PASTRY CHEF PASCHAL GAGNON



formaggi del giorno

ONE, TWO or THREE CHEESES 7/14/21

dessert wines

MOSCATO REALE 'APIANAE'
Di Majo Norante 14

PORTO, LBV, *Niepoort 15*

PORTO, TAWNY, *Niepoort 14*

PORTO, 10yr old TAWNY, *Niepoort 18*

PORTO, COLHEITA 2007, *Niepoort 25*

MADEIRA, *D'Oliveiras 5yr Old 12*

BAROLO CHINATO, *Cocchi 15*

amari

(FLIGHT of 3 = \$15)

Averna 12

Ramazotti 12

Nonino 13

Montenegro 12

Fernet Branca 12

Branca Menta 12

Sfumato 12

Elisir Novasulus 12

Meletti 12

Nardini 12

Luxardo Abano 12

Nina 12

Sibona 12

Fernet Vittone 12

Cynar 70 Proof 12

brandy

Courvoisier v.s.o.p. 19

Remy Martin v.s.o.p. 19

Remy Martin x.o. 35

Pierre Ferrand 1er cru 18

ARMAGNAC, V.S.O.P. Larressingle 18

Grand Marnier Cordon Rouge 15

Grand Marnier Centenaire 30

GRAPPA, Nardini Acqua Vitae 12

GRAPPA, Jacopo Poli Traminer 15

(ask to see our entire Grappa selection)

coffee & tea

provided by Tipico coffee roasters and MEM tea

ESPRESSO 3.50

CAPPUCCINO 5.50

MACCHIATO 4.00

LATTE 6.00

COFFEE 4

LOOSE TEA 5

Apple Berry

Rooibos

Jade Oolong 'Green'

Blue Flower Earl Grey

Mediterranean Mint

LIPTON, BLACK & DECAF TEA 3.50

after dinner cocktails

HERTEL EXPRESS

vanilla vodka, Kahlua, Baileys,

Fresh brewed espresso 13

CHOCOLATE BISCOTTI

Godiva chocolate liqueur,

Faretti biscotti liquer, Baileys 13

AVERNA FLIP

Averna, rye, egg, nutmeg 13