

IL PALIO

SWEET MENU

vanilla bean cheesecake, dark chocolate sauce, raspberry-vanilla puree	7
tiramisu, mascarpone, lady fingers, espresso and dark chocolate	7
glazed chocolate and hazelnut cake, frangelico buttercream, crème anglaise	9
caramelized bananas, chocolate chili fondue, banana ice cream, strawberries	7
strawberry panna cotta, Childress Starbound NC blueberry port reduction, strawberries, mint, toasted pistachios	7
biscotti e latte, vanilla vodka, kahlua and crème anglaise with assorted house made cookies	11
trio di sorbetti, fresh fruit sorbets, made daily	7
chef's selection of three local cheeses with figs, NC wildflower honey paste and vincotto sauce	10

COFFEE

	Single	Double
Press Pot Coffee	3	6
Espresso	3	4
Cappuccino	3.50	

Our coffees are locally roasted by Counter Culture

Pastry Chef Ashley Cogdell

SWEET WINES

	gl	btI
9506 Moscato d'Asti, Bera, 2008, Piemonte	11	44
9503 Primitivo, Solaria Jonica, Antonio Ferrari, 1959, Puglia 500 ml		240
9519 Recioto della Valpolicella Classico, Novaia, 2001, Veneto 375 ml		64
9541 Vin Santo del Chianti, Fèlsina, 1999, Tuscany 375ml	13	52
9502 Sagrantino di Montefalco Passito, Antano, 2003, Umbria 500ml		95

PORT

	3 oz. gl
Quinta do Infantado, White, NV	10
Quinta do Infantado, Ruby, NV	10
Quinta do Infantado, Tawny , NV	10
Quinta do Infantado, 10 Year Tawny	14
Quinta do Infantado, Vintage Porto 1995	18
Honor, Quinta das Heredias, Ruby, Special Reserve	14
Olde Shandon, NV	12

MADEIRA

	3 oz. gl
Rare Wine Company Sercial, Charleston Special Reserve	13
Broadbent Colheita, 1996	12
D' Oliveiras Sercial, 1969, Reserva	30

SHERRY

	3 oz. gl
La Cigarrera Manzanilla	6
Colosia Oloroso, Sangre y Trabajadero	8
Lustau Palo Cortado, Peninsula	7

CHINATO

	3 oz. gl
Grignolino, Americano, Vergano, Piemonte	9
Nebbiolo, Vergano, Piemonte	9
Nebbiolo, Cappellano, Barolo	10