

## **COMPLEMENT *DOLCI***

by the Glass

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*Pillitteri Cabernet Sauvignon Icewine*, Niagara Falls, Canada

*Pacific*, Riesling, Columbia Valley, Washington, USA

*Quinta do Noval* 10 year Tawny Port

*Quinta do Noval* 20 year Tawny Port

## **DIGESTIVO**

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### *Limoncello*

Light and refreshing way to end your evening  
made from Sorrento's Lemons

### *Fior di Latte*

Ciocolato Bianco e Grappa

### *Gianduia*

Ciocolato Gianduia e Grappa

## **GRAPPA**

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### *Jacopo Poli*

*Bottega*

## **FORMAGGIO**

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A selection of Cheese with Honeycomb,  
Date Almond Cake, and Fig Orange Chutney

## **DOLCI**

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### *Chocolate Soufflé*

with Vanilla Bean Gelato and Vanilla and Chocolate Sauce

### *Amaretto Soufflé*

with Espresso Gelato and Vanilla Sauce

### *Palo's Homemade Tiramisù*

layered Coffee-infused Ladyfingers with Italian Mascarpone Cheese

### *Limoncello Tart*

served in an Almond Crust, topped with Yogurt Crème, and Caramel Citrus

### *Vanilla Bean Panna Cotta*

with Strawberry-Basil Sorbet, Raspberry Jelly, and Milk Crumble

### *Warm Orange Almond Cake*

Orange Fennel Salad with Rhubarb Purée and Lemon Cream

## **GELATO**

### *Spoonful of Gelato*


Caramel Macadamia Nut, Double Chocolate, Mango Mint,  
White Chocolate Espresso, and Mixed Berry

## **NO SUGAR ADDED**

### *Apple Crostata*

with Salted Caramel, Braised Cinnamon Apples, and Whipped Cream

Disney Cruise Line cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation. We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.

 Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.