



OSTERIA
PANEVINO
TUSCAN FOOD THEMES

DOLCI **“DESSERTS”**

AFFOGATO AL CAFFÈ	14
Vanilla bean gelato with espresso coffee	
TIRAMISU	13
CRÈME BRÛLÉE	13
CANNOLI	12
CHEESECAKE	12
LIMONCELLO CAKE	13
limoncello mascarpone cheese, spongecake	
CHOCOLATE LAVA CAKE	14
served with vanilla ice cream	
Add Baileys \$8	
FRESH BERRIES OVER VANILLA BEAN GELATO	13
Add Gran Marnier \$8	
GELATO	11
vanilla or chocolate	



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COFFEE DRINKS

ESPRESSO.....	5
DOUBLE ESPRESSO.....	7
CAPPUCCINO.....	6
DOUBLE CAPPUCCINO.....	7
LATTE.....	5
DOUBLE LATTE.....	7

GRAPPA

NONINO MERLOT.....	24
NONINO MOSCATO.....	20
NONINO CHARDONNAY.....	25
ALEXANDER.....	17
BANFI.....	18



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FINE LIQUORS

DI SARONNO.....	16
AMARO AVERNA.....	14
BAILEYS IRISH WHISKEY.....	15
CHAMBORD.....	15
COINTREAU.....	16
FERNET BRANCA.....	14
FRANGELICO.....	14
GALLIANO.....	14
GRAND MARNIER.....	18
JAGERMEISTER.....	14
KAHLUA.....	15
LIMONCELLO.....	15
SAMBUCA ROMANA.....	15
SAMBUCA BLACK.....	15



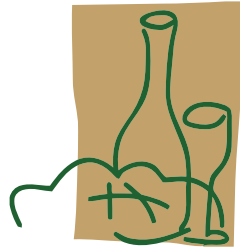
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SCOTCH

GLENLIVET.....	18
JOHNNIE WALKER BLACK.....	16
JOHNNIE WALKER RED.....	16
CHIVAS.....	16
MACALLAN 12YR.....	24
GLENFIDDICH.....	24
DEWARS.....	16

BOURBON / WHISKEY

BASIL HAYDEN.....	17
BOOKERS.....	24
CROWN ROYAL.....	16
MAKER'S MARK.....	16
JAMESON.....	16
BULLET.....	17
WOODFORD RESERVE.....	18
SOUTHERN COMFORT.....	16
WOODFORD RYE.....	18



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COGNAC

MARTELL VS.....	18
REMY MARTIN VSOP.....	24
COURVOISIER VS.....	22
HENNESSY VS.....	22
LOUIS XIII.....	250

PORT

TAYLOR FLADGATE 10.....	18
TAYLOR FLADGATE 20.....	24
SANDEMAN.....	16



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AFTER DINNER COFFEE DRINKS

KEOKE COFFEE.....15
brandy, kahlua, coffee, whipped cream

ITALIAN COFFEE.....15
amaretto disaronno, frangelico, coffee, whipped cream

IRISH COFFEE.....15
jameson irish whiskey, coffee, whipped cream

MEXICAN COFFEE.....15
tequila, kahlua, coffee, whipped cream