

# MORELLO

BISTRO

## Formaggi

selection of three cheeses \$12 - each additional cheese \$4

Taleggio                      Gorgonzola Dolce                      Fontina  
Pecorino Toscano                      Parmigiano Reggiano  
Truffled Moliterno                      Robiola

suggested pairing:

Ruby Port \$12 glass

## Dolci

**Gelati e Sorbetti \$8**

assorted flavors

suggested pairing:

Taittinger Champagne \$18 glass

**Tiramisu \$9**

suggested pairing:

Amaretto di Saronno \$10 glass

**Bomboloni \$10**

fresh doughnuts, orange-honey  
cream, chocolate sauce

suggested pairing:

Moscato d'Asti \$12 glass

**Morello Chocolate Signature \$10**

flourless biscuit, chocolate mousse,  
milk gelato, coco nib tuile

suggested pairing:

Domaine Carneros Rosé \$15

**Fresh Cherries \$9**

prosecco sorbet, pistacchio

suggested pairing:

Prosecco Enrico \$11 glass

**Seasonal Fruit Selection \$10**

suggested pairing:

Moscato d'Asti \$12 glass

**Dolce Caramel \$9**

dolce di leche gelato, pecans,  
caramel crisp

suggested pairing:

Limoncello \$10 glass

**Hazelnut Fondant \$10**

molten hazelnut chocolate cake,  
hazelnut ice cream, baci

suggested pairing:

Bailey's \$10 glass

**Strawberry Vacherin \$8**

meringue, vanilla gelato

suggested pairing:

White Sambuca Romano on ice \$10 glass