



DESSERT

CLASSIC TIRAMISU	\$9
ITALIAN RICOTTA CHEESECAKE	\$9
CHOCOLATE SALAMI	\$9
ASSORTED GELATO	\$7
FRUIT PANNA COTTA	\$8
ASSORTED SORBET	\$7
MILK & DARK CHOCOLATE CAKE	\$9
SEMIFREDDO	\$9

AFTER DINNER DRINKS

VIN SANTO, BELLINI, 2009	\$12
FLADGATE 10YR PORT	\$10
COCKBURN'S 20YR PORT	\$10
FONSECA BIN No. 27 PORT	\$10
PRESIDENTIAL 30YR PORT	\$15
HOUSEMADE LIMONCELLO	\$10
ROMANA SAMBUCA	\$12
MAZZETTI BAROLO GRAPPA	\$12
MAZZETTI BARBERA GRAPPA	\$12

About the Chef...

Chef Noé Canales headed for Italy in 1991 in what would become a life changing experience. He developed a love for the country and the rich heritage of the cuisine. The flavors of a potato soup with an over easy egg and white truffle still linger in his memory of one of the best dishes he has ever eaten.

Noé returned to the United States to work in the famed BiCE restaurant known for power lunches and unbelievable Italian flavors created by Chef Giovanni (Gianni) Scappin. Chef recognized young Noé curiosity and moved him from the dishwasher to the food line within a year.

In 1993 Chef Noé moved to Cafe Milano under the direction of Chef Domenico Cornacchia to be a part of the opening team in a very successful kitchen and then joined him on the opening team of Duca di Milano in 1994. By 1995 Chef Domenico brought young Noé with him to Las Vegas to open the revered Treviso La Scalla under owner Franco Nuschese.

Luigi Diotaiuti's Al Tiramisu was home to Chef Canales for more than seven years. As a Sous Chef at Al Tiramisu he developed his craft and skill for creating fine Italian food before moving to Restorante Tosca in 2002. Chef Canales became the Chef de Cuisine of Tosca under the leadership of Chef Massimo Fabbri and owner Paolo Sacco.

It was at Tosca that he began to dream of one day owning his own restaurant with the straight forward flavors of the Northern Italian cuisine he experienced in Tuscany years ago.

Noé's journey through Italy and the kitchens of esteemed chefs have culminated in a wonderful expression of contemporary Italian cuisine and

*a dream come true through the opening of the
restaurant Tortino.*