

Dolci

Tortino Cioccolato

rich chocolate tarte, orange cream

16

Panna Cotta

*vanilla custard, pistrachio, warm
chocolate*

17

Affogato

espresso, vanilla gelato

10

Tiramisu

*espresso soaked ladyfinger cookie,
mascarpone, cocoa powder*

16

Crostata di Pesche

peach tart pie, peach sorbetto

16

Zabaglione

*Italian marsala egg custard,
berries*

14

Cannoli

ricotta, pistachio

14

Poached Pear

*red wine poached pear, cinnamon,
vanilla ice cream*

15

Dessert Wine

	30z/BTL
<i>Vin Santo Del Chianti 2016, Casa Alle Vacche, 375ml</i>	16/58
<i>Moscato D'Asti Gianni Doglia 2024</i>	16/72
<i>Masi "Angelorium" Recioto Del Vallpolicella, 375 ml</i>	89
<i>Passito Oro Doc, La Spinetta, Piedmont, 375 ml</i>	98
<i>Presidential White Porto</i>	16
<i>Presidential Ruby Porto 10 Yr</i>	18
<i>Sandeman Tawny Porto 10 Yr</i>	16
<i>Sandeman Tawny Porto 20 Yr</i>	21
<i>Taylor Fladgate Ruby Porto Riserva</i>	12

MENU AVAILABILITY IS SUBJECT TO CHANGE, PARTIES OF 6 OR MORE WILL BE CHARGED 20% GRATUITY,
4 CARDS MAXIMUM PER PARTY

Digestivi

<i>Limoncello</i>	I0
<i>Amaro Nonino</i>	I2
<i>Grappa Nonino</i>	I2
<i>Grappa Nardini Bassano</i>	I2
<i>Grappa Nardini Riserva</i>	I8
<i>Amaro Sibona</i>	I5
<i>Sambuca</i>	I5
<i>Sibona Grappa Barolo</i>	I6
<i>Sibona Grappa Riserva</i>	I8
<i>Fernet Branca Mentha</i>	I2
<i>Fernet Branca</i>	II
<i>Bruto Americano</i>	I2
<i>Averna</i>	II

Cynar II

Lillet I2

Liqueur

B&B I2

Baileys II

Borghetti Espresso II

Cointreau I0

Disaronno Amaretto II

Green Chartreuse I4

Yellow Chartreuse I4

St George Absinthe I3

Grand Marnier I4

Giffard Liqueurs I2

(seasonal selections)

Luxardo Cherry Liqueur I2