



Dolci

Profiterolle \$7

Gelato of the day, hazelnuts, chocolate sauce

Torta di Cioccolate \$8

Flourless chocolate cake, blood orange sorbet, salted caramel

Tiramisu \$7

Ladyfingers, espresso, whipped mascarpone, cocoa

Pera Sfoigliatelle \$8

Warm pear and tart cherry, pastry vanilla gelato

Gelato or Sorbet \$7

Homemade Italian style ice cream and sorbet, pizzelle cookie bowl

Formaggi \$12

Chef's selection of Italian cheeses, nuts, truffle honey

Liquore

Italian Liquors

Limoncello Liquer \$6

Orangecello \$7

Sambuca(warm) \$7

Frangelico \$6

Cognac

Hennessey \$8

Courvoissier \$10

B and B \$10

Single Malt

Glenlivet \$8

Glenfiddich 12 year \$9

Macallan 12 year \$9

Dalwhinnie 15 year \$11

Dessert Wine

Broadbent Auction Port \$9

Vin Santo \$7

Moscato d'Asti \$9

Digestif Bitters

Fernet Branca

Myrrh, chamomile, cardamom, saffron, aloe

Luxardo Amaro Abano

Cardamom, cinnamon, bitter orange peel

Averna Bitters

Vanilla, sugar, licorice, cinnamon, cola

Cynar Liqueur

Artichoke, 13 secret herbs

Luxardo Fernet

Licorice, condurango, cardamom, cinnamon, saffron

Grappa

Lorenzo Inga Prosecco

Lorenzo Inga Moscato

Lorenzo Inga Barolo

Espresso Infused

Caffe

Espresso \$2.5

Pure, rich coffee

Cappuccino \$3.5

Espresso, frothed milk

Latte \$3.5

Espresso, steamed milk

Mocha \$4

Chocolate, espresso, Milk,

French Press \$3

Coffee Pot

Shakeratta \$3

Ice, espresso, simple syrup

Served up

Stash Tea \$3.5

Breakfast Blend, Earl Grey, Green, or Chamomile



*Whenever possible we use local and/or organic ingredients.
18% Gratuity on parties of 6 or more. Please Don't Drink and Drive.*