

DOLCI

Cannoli for Two	\$8
<i>Cannoli Dipped in Caramel & Pecans, Housemade Filling, Tini Chocolate Chips</i>	
Golden Raisin Bread Pudding	\$8
<i>Warm Housemade Bread Pudding Served with Fresh Whipped Cream</i>	
Housemade Tiramisu	\$7
<i>Ladyfingers, Espresso, Sweet Mascarpone, Whipped Cream</i>	
Chocolate Tortina	\$8
<i>Warm Flourless Chocolate Cake with Molten Chocolate Filling, Served with a Scoop of Gelato</i>	
Nutella Cheese Cake	\$9
<i>Nutella & Chocolate Ganache Cheesecake, Hazelnut Crust, Candied Orange Peel, Blood Orange Reduction, Fresh Whipped Cream</i>	
Coppa Gelato	\$7
Affogato di Caffè	\$8
<i>Caramel Gelato, Amaretto Syrup, Crushed Amaretti Cookies, Drowned in Espresso</i>	
Liquid Dessert	\$9
<i>Espresso, Vanilla Vodka, Frangelico, Kahlua, Bailey's</i>	

Vini Dolci e Porto

Passito al Pantelleria	\$8
Vin Santo, Antinori	\$10
Privilegio (Late Harvest Fiano di Avellino)	\$16
Porto, Warres Warrior	\$8
Porto, 20 yr Tawny, Sandeman	\$18

Caffè

Coffee / Tea	\$2.5
Espresso / Macchiato	\$2.5
Caffè Latte	\$3.5
Cappuccino	\$3.5
Caffè Corretto	plus \$3
<i>Splash of your favorite liquor</i>	

Liquori

\$7 each

Acqua di Cedro (citrus)
Anisette, Marie Brizard (licorice)
Disaronno (almond)
Frangelico (hazelnut)
Limoncello (lemon)
Limoncello Cream (lemon)
Nocello (walnut)
Sambuca, Molinari (licorice)
Sambuca, Opal Nera (black licorice)
Strega (herbal)
Tuaca (vanilla & orange)

Amari

\$7 each

Aperol (Padua)
Campari (Milano)
Meletti (Puglia)
Montenegro (Emilia-Romagna)
Cynar (Marche)
Ramazzotti (Milano)
Averna (Sicilia)
S. Maria Almonte (Liguria)
Fernet Branca (Milano)

Le Grappe

Grappa Bianca, Bertagnoli	\$7
Grappa di Brunello, Castello Banfi	\$10
Grappa Bianca, Sarpa de Poli	\$12
Grappa Mandorla, Nardini (almond)	\$9
Grappa & Camomile Liquor, Morolo	\$10
Grappa w. Stinging Nettles & Lemon, Giovi	\$10

Cognac & Brandy

10 yr Vecchia Romana Brandy	\$8
Pierre Ferrand Ambre	\$9
Pierre Ferrand Reserve	\$17
Remy Martin V.S.O.P.	\$11
Remy Martin X.O.	\$21