



DOLCI

BRULEE*

meyer lemon crème brulee, berries | 10

TORTA

warm molten dark chocolate cake,
salted caramel gelato | 10

BUDINO

banana bread pudding, raspberry coulis, brulee of banana,
orange creamsicle gelato | 10

FRITTELLA

apple fritters, chocolate sauce, cinnamon gelato | 10

TIRAMISÚ

lady finger cake, espresso,
kahlua, whipped mascarpone | 10

SORBETTI E GELATI*

today's selections of sorbets & gelatos

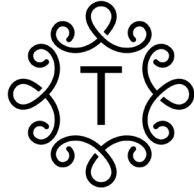
single | 4

trio | 7

*Gluten free

CAFFÉ

Espresso | 4.25 Latte | 5.25
Cappuccino | 5.25 Macchiato | 4.50



HOUSE SPECIALTIES

Tiramisu-Tini | 14
Key Lime Pie Martini | 12
Espresso Martini | 14
Wild Toddy | 10
For Get About It | 14
Choco Glow | 12
Lemoncello | 11
Cello Trio | 25

BRANDY

Christian Brothers | 8
Jacopo Poli, Pear | 18

PORTO

Barros 2000 Colheita | 16
Taylor Fladgate 10 yr Tawny Port | 10
Taylor Fladgate 20 yr Tawny Port | 15
Taylor Fladgate 30 yr Tawny Port | 32
Taylor Fladgate 40 yr Tawny Port | 40

COGNAC

Courvoisier VSOP | 16
Delamain Tres Venerables | 30
Hennessy VS | 13
Hennessy Privilege VSOP | 17
Remy Martin VSOP | 16

GRAPPA

Jacopo Poli, Sarpa | 15
Castello Banfi | 10

DESSERT WINE

BY THE GLASS

Moscato d'Asti, Saracco | 12
Castellare, Vin Santo | 18

DESSERT WINE

BOTTLES

2009 Recioto di Soave, Arzimo
La Cappuccina, 500 ml
62 (bin 325)

2003 Recioto di Valpolicella,
Argille Bianche, Sant' Antonio 375ml
75 (bin 328)

2003 "Muffo" Organic Grechetto,
Sergio Mottura, 375ml
105 (bin 329)

1991 Vin Santo, Avignonesi, 375ml
300 (bin 324)

N.V. Marcarini Chinato Barolo, 375 ml
40 (bin178)