

DESSERTS • DOLCI

Tiramisu \$10

Handmade espresso soaked lady fingers, sweet mascarpone, and cocoa

Torta Amaretto \$10

Amaretto soaked lady fingers, chantilly cream, diced almonds, crushed amaretti

Chocolate Torta \$12

Dense, rich gluten free chocolate tarte with chantilly cream and berries

Cannoli Siciliana \$9

Cannoli shells filled with ricotta cream, citrus zest, and dipped in chocolate chips

Spumoni \$8

Chocolate, pistachio, and cherry ice cream, candied cherries

Tartufo Classico \$10

Coffee and white chocolate semifreddo gelato, crushed hazelnuts and cocoa

Sorbetto di Limone \$10

Handmade lemon sorbet

COFFEE • CAFFÉ

Espresso \$4

Cappuccino \$6

Americano \$4

Affogato \$10

Espresso over vanilla gelato

DESSERT WINE

Chiorri 2013 Sangiovese Passito \$12

Donnafugata 2021 Passito di

Pantelleria \$16

Americano \$20

Affogato \$22

SCOTCH

Macallan Sherry Oak 12 Year \$20

Macallan Sherry Oak 18 Year \$48

Balvenie Caribbean Cask 14 Year .. \$21

Balvenie Port Wood 21 Year \$45

Glenfiddich 14 Year \$20

Glenfiddich 18 Year \$29

Johnnie Walker Black \$17

Johnnie Walker Blue \$42

WHISKEY

Jameson \$16

Jack Daniels \$16

Crown Royal \$18

BOURBON & RYE

Makers Mark \$18

Woodford Reserve \$19

Basil Hayden \$20

Bulleit Bourbon \$22

Bulleit Rye \$22

Blanton's..... \$28

TEQUILA

Don Julio Reposado \$19

Casamigos Reposado \$20

Casamigos Añejo \$25

Don Julio 1942 \$35

GRAPPA

Banfi Grappa di Brunello \$16

Nonino Grappa di Moscato \$18

