

Gelato — 7 ea

Chocolate
Vanilla
Pistachio
Strawberry

Sorbetta — 7 ea

Peach
Melon
Blueberry Lemon Ginger
Mango

Chocolate Budino — 14

pizzelle toffee crunch, coffee gelato, sea salt

Palačinke — 15

marinated blueberries, vanilla gelato, cinnamon, basil

Crostata di Pistachio — 18

white chocolate, whipped mascarpone, macerated cherries

Dealer's Choice Amaro

two pours (0.75oz) — 10

Dessert Wines

All pours are 2 oz unless otherwise specified

Royal Tokaji Late Harvest 2018

Furmint — 19

Malvirà Arneis — 12

Tua Rita 'Sese' Zibbibo (Muscat) — 14

Giocomo Bologna 'Brachetto d' Aquì Braidà'

Brachetto — 15 (5 oz)

Graham's 20 yr Tawny Touriga Nacional — 20

Cappelano Barolo Chinato Nebbiolo — 18

House Amaro

Badel 1862 Antique Pelinkovac

Zagreb, Croatia — 15

Uncle Kyle's Slivo — 10

Coffee by Caffè Umbria

Drip — 4

Espresso — 5

Cappuccino — 6

Latte — 6

Loose Leaf Tea by Rishi

Organic Peppermint — 5

Organic Earl Grey — 5

Organic English Breakfast — 5

Organic Jasmine Green — 5

Alpine

Bräulio, mountain herbs, anise, spearmint, cedar *Valtellina, Italy* – 13

Cappelletti Pasubio, mugo pine, wild blueberries, smoke *Trentino Alto Adige, Italy* – 13

Ottoz Ebo Lebo, yarrow flower, génépy, saffron *Valle d'Aosta, Italy* – 11

Noveis Antico Amaro, trumpet gentian, wormwood, cinchona bark, nutmeg *Mount Noveis, Piedmont, Italy* – 9

Light

Amaro Nonino, thyme, burnt caramel, lemon verbena, dried apricot *Friuli, Italy* – 16

Faccia Brutto Gorini, gentian root, rhubarb, fennel, sweet and bitter orange *Brooklyn, New York* – 16

Cynar, artichoke leaf, toasted walnut, cinnamon *Molise, Italy* – 11

Cardamaro, cardoon, candied ginger, orange blossom, juniper *Piedmont, Italy* – 9

Amara d'Arancia Rossa, blood orange peel, sage, allspice *Sicily, Italy* – 13

Montenegro, dried mandarin, rose, coriander *Bologna, Italy* – 11

Medium

Meletti, saffron, cola, hazelnut, violet flower *Marche, Italy* – 10

Vecchio del Capo, orange zest, chamomile, tarragon, clove *Calabria, Italy* – 10

Ramazzotti, sarsaparilla, chicory, balsamic, walnut *Milan, Italy* – 10

Foro, angelica root, marjoram, orange and lemon pith, mace *Piedmont, Italy* – 9

Darna Amaro, bitter almond, oregano, orange peel, fig *Istria, Croatia* – 8

Faccia Brutto Carciofo, artichoke, dandelion root, allspice, cinnamon *Brooklyn, New York, U.S.* – 15

Zucca Rabarbaro 1845, pickled rhubarb, bacon, white pepper, vanilla, barbecue *Milan, Italy* – 15

Averna, blood orange, rosemary, juniper *Sicily, Italy* – 14

Cappelletti Sfumato Rabarbaro, Chinese rhubarb, green strawberry, raspberry preserves *Trentino Alto Adige, Italy* – 10

Don Ciccio "C3" Carciofo, artichoke, ruby red grapefruit, sunflower *Washington D.C., U.S.* – 13

Antica Torino Amaro della Sacra, hop flowers, green cardamom, cinnamon *Piedmont, Italy* – 12

Fernet

Fernet-Branca, strong peppermint, myrrh, bitter aloe *Milan, Italy* – 13

Tempus Fugit's Fernet del Frate Angelico 1oz, quinquina, menthol, saffron, charcoal *Bern, Switzerland* – 15

For Fans of Chartreuse

Enrico Toro Torella 72, eucalyptus, spruce, aniseed, acacia honey *Abruzzo, Italy* – 16

Boomsma Claerkampster Cloosterbitter, clover leaf, daisies, mint, dandelion *Friesland, Netherlands* – 10

Yellow Chartreuse 1oz, angelica, tarragon, honey, saffron *Voiron, France* – 13

Green Chartreuse 1oz, lime, celery, pine sap, bergamot *Voiron, France* – 13

Elixir Végétal de la Grand-Chartreuse 1oz, bold peppermint, endive, liquorice, mustard seed *Voiron, France* – 18

Chartreuse M.O.F. Sommeliers 1oz, douglas fir, tulips, chervil, aloe *Voiron, France* – 16

Chartreuse V.E.P. Green 1oz aniseed, forest floor, spearmint, ginger root *Voiron, France* – 22

Chartreuse V.E.P. Yellow 1oz gentian, genepy, lemon, black pepper *Voiron, France* – 22