
Dolci

Tiramisu \$9

Ladyfingers soaked in espresso and rum with mascarpone cheese and cocoa

Crostata di Mele \$8

Local apples in a flaky pie crust, drizzled with crème anglaise and caramel, and topped with vanilla bean gelato

Torta Bacio \$8

Chocolate-hazelnut mousse with cocoa nibs, chocolate crunch, and a white chocolate center

Profiteroles al Pistacchio \$9

Delicate cream puffs served warm with pistachio gelato and chocolate sauce

Crema alla Vaniglia \$9 (GF)

Vanilla crème brûlée with fresh berries

Torta di Formaggio al Mascarpone \$8

Mascarpone cheesecake with mixed berries and blueberry compote

Attogato \$6

Homemade chocolate chip biscotti and salted caramel gelato, served with a shot of espresso poured over

Add a shot of Amaretto or Bailey's Irish Cream for \$4

Cannoli \$8

Traditional cannoli filled with sweet ricotta and chocolate chips, dusted with cocoa

Gelati

\$6

VANILLA BEAN
CHOCOLATE
PISTACHIO
SALTED CARAMEL

Sorbetti

\$6

LEMON
MANGO
MIXED BERRY

Cocktails

IRISH COFFEE \$7

JAMESON, COFFEE, AND
BAILEY'S IRISH CREAM

BLACK BOMBER \$8

ESPRESSO, PERNOD GIN,
AND COFFEE KAHLUA

LAST CALL \$7

BRANDY, TUACA, BITTERS,
AND EARL GREY TEA

BORED STIFF \$8

WARRES 10 YEAR OLD
TAWNY PORT, AMARETTO,
CHOCOLATE LIQUEUR,
AND A DASH OF BITTERS

SPANISH COFFEE \$7

KAHLUA, LIGHT RUM,
AND COFFEE

ESPRESSO MARTINI \$8

SMIRNOFF VANILLA VODKA,
ESPRESSO, AND BAILEY'S
IRISH CREAM

SAN REMO \$7

LIMONCELLO, APEROL,
BITTERS, AND GINGER ALE

PICK ME UP \$7

BUTTERSCOTCH SCHNAPPS,
KAHLUA, AND ESPRESSO