

Executive Pastry Chef:  
Leigh Omilinsky



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## DESSERTS

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\$13 each

### Terrazzo Cheesecake

strawberry | pretzel crunch |  
candied fennel

### Seven Sisters

poached rhubarb | poppyseed |  
elderflower anglaise

### Waffle Cone Ice Cream Sandwich

pecan semifreddo | cherries |  
sassafras

### Chocolate Crunch Cake

white coffee | almond praline  
| black raspberry sorbet

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## GELATI & SORBETTI

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\$6 a scoop | \$15 for three scoops

### Roasted Vanilla

### Peanut Butter Cookie-Dough Brownie

### Frutti di Bosco

THESE FLAVORS ARE AVAILABLE BY THE PINT \$15

MAKE IT AN AFFOGATO/SODA FLOAT +\$5

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## CHEESE

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loz | served with crackers and daisies honey

\$24 for all three

### Pecorino Gregoriano

\$9

soft | bloomy | tangy

### Pecorino Primo Sale

\$8

semi-firm | salty | floral

### Pecorino Brigantaccio

\$9

earthy | nutty | bran

CELEBRATING SOMETHING? INDULGE IN A  
4" CHOCOLATE CAKE \$25

(NO MODIFICATIONS)

**A 25% SERVICE CHARGE IS ADDED TO ALL DINE-IN CHECKS. ALL GRATUITY AND FEES ARE INCLUDED AND ANY ADDITIONAL TIP IS NOT EXPECTED.**

THE CHICAGO DEPT OF PUBLIC HEALTH WANTS US TO REMIND YOU THAT WHILE IT MAY BE DELICIOUS, CONSUMING RAW OR UNDER COOKED FOODS OF ANIMAL ORIGIN SUCH AS BEEF|FISH|LAMB|PORK|POULTRY|SHELLFISH|EGG MAY RESULT IN AN INCREASED RISK OF FOOD BORNE ILLNESS +



## COFFEE & TEA

Coffee from La Colombe	\$4
Espresso	\$3
Cappuccino	\$5.25
Latté	\$5.25
Hot Tea from Rare Tea Cellars	\$4

## DESSERT WINES

Borgo Maragliano “La Caliera” Moscato d’Asti   2025	\$5/11 2oz/5oz
Menti Vin de Granaro   2008	\$12/23 1oz/2oz
Badia a Coltibuono Vin Santo del Chianti Classico   2017	\$17 2oz
Donnafugata “Ben Ryé” Zibibbo   2023	\$19 2oz
Thurston Wolfe Port Toringa Nacional Port   2020	\$11 2oz

## GRAPPA

GET ALL THREE AS A FLIGHT \$18

Walcher Gewurztraminer Grappa South Tyrol, Italy	\$14
Pisoni Chardonnay Grappa Pergolese, Italy	\$15
Sarpa Oro di Poli Veneto, Italy	\$12

## DESSERT POURS

Walcher Limoncello South Tyrol, Italy	\$11
Walcher Amaretto South Tyrol, Italy	\$12
Meletti Sambucca Ascoli Piceno, Italy	\$9
Green Chartreuse Voiron, France	\$16
Yellow Chartreuse Voiron, France	\$16
Bailey’s Irish Cream Dublin, Ireland	\$15
Marzadro Pistachio Nogaredo, Italy	\$14

## DIGESTIVI

COMPLETE AMARO SELECTION IS FEATURED  
ON THE SPIRITS LIST

Domestic Flight Matchbook Strawberry Day Trip, Cinpatrazzo, Don Ciccio Amaro Delle Sirene	\$21
Italian Flight Montenegro, Zucca Rabarbaro, Braulio	\$18
Adventurous Flight Cappelletti Alpeggio, Don Ciccio Ferro Kina, Dampfwerk Fernet	\$20

MAKE A BOOZY AFFOGATO  
BY ADDING A SCOOP TO A POUR

SOME STAFF FAVORITE PICS:

Fernet Branca-Menta	\$9
Meletti	\$6
C. Cassis	\$15
Don Ciccio Nocino	\$13