

Executive Pastry Chef:
Leigh Omilinsky



DESSERTS

\$13 each

Terrazzo Cheesecake

strawberry | pretzel crunch |
candied fennel

Seven Sisters

poached rhubarb | poppyseed |
elderflower anglaise

Peanut Butter Honey Brioche

butterfinger | rooftop honey |
malted milk

Chocolate Pavlova

chocolate mousse | meringue |
raspberry-beet sorbet

GELATI & SORBETTI

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

Roasted Vanilla

Peanut Butter-Cookie Dough-Brownie

Frutti di Bosco Sorbet

THESE FLAVORS ARE AVAILABLE BY THE PINT \$15

MAKE IT AN AFFOGATO/SODA FLOAT +\$5

CHEESE

loz | served with crackers and daisies honey

\$24 for all three

Pecorino Gregoriano

\$9

Pecorino Primo Sale

\$8

soft | bloomy | tangy

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, Dampferwerk 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