

# • DOLCI •

## MINI BOMBOLONI

### ITALIAN HOLE-LESS DOUGHNUTS

salted caramel, raspberry,  
chocolate hazelnut 12<sup>99</sup>

## TIRAMISU\*

mascarpone crema, cocoa powder 12<sup>99</sup>

## TORTA DE CHOCOLATE\*

warm chocolate cake, coffee cream anglaise,  
chocolate hazelnut, caffè macchiato gelato 13<sup>99</sup>

## Gelati & Sorbetti 8<sup>99</sup>

### GELATI

italian vanilla GF • eli's cheesecake  
caffè macchiato GF • bacetto GF  
vegan chocolate GF V

### SORBETTI

passion fruit GF V • wild berry GF V

GF : gluten friendly V: Vegan

*A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.*

*An 18% gratuity is added to parties of 6 or more.*

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.*

# AFTER DINNER DRINKS

## CAFE

### THE MOUNDS

dark chocolate liqueur, malibu, coffee 11<sup>99</sup>

### NONNA'S MEDICINE

baileys, whipped cream, coffee, grand marnier 13<sup>99</sup>

## MARTINIS

### ESPRESSO

vanilla vodka, kahlua, espresso 16<sup>99</sup>

### WHITE CHOCOLATE RASPBERRY

tito's, white chocolate liqueur, chambord 15<sup>99</sup>

## DIGESTIFS

LIMONCELLO 9<sup>99</sup>

FERNET BRANCA 9<sup>99</sup>

MELETTI 9<sup>99</sup>

GREEN CHARTREUSE 13<sup>99</sup>

ABANO 10<sup>99</sup>

MONTENEGRO 11<sup>99</sup>

LUXARDO BITTER 9<sup>99</sup>

## PORTS

NOVAL BLACK 10<sup>99</sup>

FONSECA 10YR TAWNY 11<sup>99</sup>

GRAHAM'S 20YR TAWNY 26<sup>99</sup>

## COGNAC

PIERRE-FERRAND 1840 17<sup>99</sup>

MARTELL VSOP 21<sup>99</sup>