

• DOLCI •

MINI BOMBOLONI

ITALIAN HOLE-LESS DOUGHNUTS

salted caramel, raspberry,
chocolate hazelnut 12⁹⁹

TIRAMISU*

mascarpone crema, cocoa powder 12⁹⁹

TORTA DE CHOCOLATE*

warm chocolate cake, coffee cream anglaise,
chocolate hazelnut, barcelo gelato 13⁹⁹

CHEESECAKE*

orange infused cheesecake, apple,
cranberry compote, salted caramel,
cinnamon whipped cream 13⁹⁹

Gelati & Sorbetti 8⁹⁹

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

An 18% gratuity charge will be added to all parties of six or more. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations.

AFTER DINNER DRINKS

CAFE

THE MOUNDS

dark chocolate liqueur, malibu, coffee 11⁹⁹

NONNA'S MEDICINE

baileys, whipped cream, coffee, grand marnier 13⁹⁹

MARTINIS

ESPRESSO

vanilla vodka, kahlua, espresso 16⁹⁹

WHITE CHOCOLATE RASPBERRY

tito's, white chocolate liqueur, chambord 15⁹⁹

DIGESTIFS

LIMONCELLO 9⁹⁹

FERNET BRANCA 9⁹⁹

MELETTI 9⁹⁹

GREEN CHARTREUSE 13⁹⁹

ABANO 10⁹⁹

MONTENEGRO 11⁹⁹

LUXARDO BITTER 9⁹⁹

PORTS

NOVAL BLACK 10⁹⁹

FONSECA 10YR TAWNY 11⁹⁹

GRAHAM'S 20YR TAWNY 26⁹⁹

COGNAC

PIERRE-FERRAND 1840 17⁹⁹

MARTELL VSOP 21⁹⁹