

After Dinner
Menu

Blood Orange Sorbetto
+ Whipped Zabaglione
\$12

Tiramisu Ice Cream Cake
\$17

Caramelized Chocolate Tart
+ Olive Oil Gelato
\$16

Napoletana
\$20

Hazelnut Cannoli Sbagliati
\$16

Lemon Cheesecake
\$21

Latticello Panna Cota
\$14

Housemade Nightcaps

\$15

DRY-INFUSED SAMBUCA

Made with our signature dry infusion method

HOUSEMADE 'CELLOS

LIMONE

GRAPEFRUIT

Dessert Cocktails

VESUVIUS BOWL

Zacapa Rum, Pinoli Orgeat, Lime, Fire

\$20

ESPRESSO MARTINI

Grey Goose, Cold Brew Liqueur, Giffard Cacao

\$20

Spumante Dolce

\$15

MOSCATO D'ASTI "NIVOLE"

Michele Chiarlo, Piedmont 2021

BRACHETTO D'ACQUI

Ca' Bianca, Piedmont 2021

Bad
Roman
NYC