

After Dinner
Menu

Blood Orange Sorbetto
+ Whipped Zabaglione
\$12

Tiramisu Ice Cream Cake
\$17

Caramelized Chocolate Tart
+ Olive Oil Gelato
\$16

Affogato Service
Nip \$8 / Table \$35

Hazelnut Cannoli Sbagliati
\$16

Lemon Cheesecake
\$21

Latticello Panna Cotta
\$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 Chiaro, Piedmont 2021

Bad
Roman