

EST. 1993

LABRIOLA

CHICAGO

DESSERT MENU

SICILIAN CANNOLI 15

*Two Housemade Cannoli Shells, Italian Sheep's Milk Ricotta,
Orange, Chocolate Chip, Cherry*



CHEESECAKE

*Mascarpone Cheesecake, Graham Cracker Crust,
Raspberry Sauce*

14

TIRAMISU

*Layers of Coffee and Marsala Wine Ladyfingers,
Mascarpone Mousse, Cocoa Powder*

15

COOKIE SKILLET

*Chocolate Chip Cookie Baked in a Cast Iron Skillet, Vanilla
Gelato, Pecans, Whipped Cream, Chocolate Drizzle*

14

15 LAYER HAZELNUT CAKE

*Chocolate Cake, Hazelnut Mousse, Chocolate
Ganache, Candied Hazelnuts, Whipped Cream*

19

CARROT CAKE

Cream Cheese Frosting, Walnuts, Caramel Sauce

14

BERRIES & CREAM

*Raspberries, Blueberries, Blackberries, Crème Anglaise,
Whipped Cream*

13

SORBET OR GELATO

Seasonal Selection

8

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AFTER DINNER DRINKS

ESPRESSO MARTINI

*Espresso Vodka, Kahlua,
Fresh Espresso*

16



AMAROS

GLASS

CYNAR *Bittersweet, Toffee, Caramel, Vegetal*

14

AVERNA *Spice, Anise, Citrus, Honey*

12

NONINO *Amaro Grappa-based, Saffron, Citrus*

16

RAMAZZOTTI *Pineapple, Maple Syrup, Butter*

14

FERNET *Branca Medicinal, Bitter, Eucalyptus*

14

MELETTI *Orange Zest, Caramel, Spices*

14

PORTS & CELLO

GLASS

LIMONCELLO

10

QUINTA DE MONTE RUBY PORT

8

QUINTA NOVA "LATE BOTTLED VINTAGE"

10

TENUTA CAROBBIO VIN SANTO 2011

16

TAYLOR FLADGATE 10 YEAR TAWNY PORT

16

COFFEE

GLASS

COFFEE

4.25

ESPRESSO

3.95

DOUBLE ESPRESSO

5.50

CAPPUCCINO

5.50

LATTE

5.95

ARTISAN COFFEE BY
Graffeo
SINCE 1935