



DESSERT

14 EACH

All desserts are made in house!

HAZELNUT CHOCOLATE BOMBE

chocolate semifreddo, candied hazelnuts, fresh whipped cream

BANANA CARAMEL CAKE

banana bread, caramel mousse, banana chocolate swirl gelato

SHEEP'S MILK RICOTTA CHEESECAKE

almond cake, strawberry-rhubarb compote, candied almonds

ICE CREAM SANDWICH

hibiscus gelato, coconut center, dark chocolate cookie

AFFOGATO

afficionado espresso, brown butter caramel gelato, caramelized milk biscotti

three scoops of your choice
served with homemade vanilla pizelle - 10

*Housemade
Gelato*

SEASONAL FLAVORS

CHOCOLATE

BANANA CHOCOLATE SWIRL

VANILLA MASCARPONE

MINT CHIP

BERGAMOT SORBETTO *DAIRY FREE

AFTER DINNER DRINKS

COCKTAILS

ESPRESSO MARTINI - 16

Vodka, Espresso, Borghetti Espresso Liqueur

GINGERBREAD ESPRESSO MARTINI - 16

Vodka, Espresso, Borghetti, Gingerbread Syrup, Torched Marshmallow

FIRESEIDE CHAT - 16

Ketel One, Bailey's Churro, Gingerbread Cream

CHOCOLATE MARTINI - 16

Tito's Vodka, Bailey's Chocolate, Frangelico, Amaretto Disaronno

DESSERT WINE

TOKAJI LATE HARVEST, Royal Tokaji 2018, Hungary (3 oz) - 14

JOSEPHINE ROUGE, Marco De Bartoli 2019, Sicilia - 20

PEDRO XIMENEZ SHERRY, Alvear "Solera 1927" - 14

10YR TAWNY PORT, Quinta Da Corte - 14

FINO SHERRY, Hildago - 12

AMARO

MONTENEGRO sweet caramel, toffee & clove with citrus (Bologna) - 14

AVERNA bittersweet cardamom, vanilla & citrus peel (Sicilia) - 14

FERNET BRANCA bitter with refreshing eucalyptus (Milan) - 12

CYNAR bitter sweet with hints of artichoke (Molise) - 13

GRAPPA NARDINI (2oz pour)

produced in Bassano al Ponte, Veneto, by Nardini - the oldest distillery in Italy

GRAPPA BIANCA (balanced, intense, well-rounded)

light & smooth with delicate aromas of floral, chamomile & honey - 13

GRAPPA RISERVA (fragrant, delicate, harmonious)

almond aroma, vanilla, honeysuckle, black cherry, and orange peel - 18