



DESSERT

14 EACH

All desserts are made in house!

HAZELNUT CHOCOLATE BOMBE

chocolate semifreddo, candied hazelnuts, fresh whipped cream

PEPPERMINT MOCHA CAKE

devil's food cake, mocha ganache, peppermint mousse, candy cane chip gelato

SHEEP'S MILK RICOTTA CHEESECAKE

gingerbread cake, chestnut ganache, gingerbread man

ICE CREAM SANDWICH

hot chocolate gelato, marshmallow fluff center, dark chocolate cookie

AFFOGATO

pumpkin butter gelato, brown butter biscotti

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

SEASONAL FLAVORS

CHOCOLATE

CANDY CANE CHIP

SWEET CREAM

PUMPKIN BUTTER

BROWN BUTTER RUM CARAMEL

ORANGE-CRANBERRY SORBETTO *DAIRY FREE

Housemade
Gelato

AFTER DINNER DRINKS

COCKTAILS

ESPRESSO MARTINI - 16

Vodka, Espresso, Borghetti Espresso Liqueur

GINGERBREAD ESPRESSO MARTINI - 16

Vodka, Espresso, Borghetti, Gingerbread Syrup, Torched Marshmallow

BERRY BLISS - 16

Ketel One, Bailey's Strawberry, Italicus, Coconut Creme

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