

B A R A N O

DESSERT

THE RAINBOW COOKIE SUNDAE housemade rainbow cookies, vanilla gelato, rum marinated raspberries, bruleed meringue 20

TORTA CIOCCOLATA flourless chocolate cake, almond flour shell, whipped cream, cocoa nibs 15 GF

TIRA-MI-SU whipped marscarpone, coffee infused lady fingers, rhum, cocoa 15

WARM CHOCOLATE CHIP COOKIES (2) sea salt + dark chocolate 11 V

AFFOGATO espresso, vanilla ice cream 12 GF

GELATO/SORBET DEL GIORNO seasonal gelato + sorbet 10 GF|V

RAINBOW COOKIES (5) almond, chocolate, + raspberry cookies 14 V

cake fee: a fee per person for *any* dessert that is not made in house 3.50/person



GF = gluten free option V = vegan option

AFTER DINNER DRINKS

AMARO

AMARA ROSSA \$12
NONINO \$16
ORLEANS WOOD \$12
MONTENEGRO \$12
FERNET BRANCA \$12
BRUTTO AMERICANO \$14
FORTHAVE SPIRITS MARSIELLE \$14
ISCHIA SAPORI RUCOLINO \$12c

DIGESTIVO

HOUSE-MADE CITRONCELLO \$10
VICARIO ARTICHOKE LIQUEUR \$12
CHARTREUSE, GREEN 110 \$16
CHARTREUSCE, YELLOW 80 \$16
GUALCO GRAPPA DI CORTESE DI GAVI \$14
GRAPPA STRAVECCHIA \$16
ROMANA SAMBUCA \$12
RON ZACAPA XO \$22
RON ZACAPA 23 YR \$16
NEVERSINK APPLE BRANDY \$14
VERGANO BAROLO CHINATO \$14

DESSERT WINE

G.ASCHERI MOSCATO D'ASTI \$12
VALLEPICCIOLA VIN SANTO \$24
LUCCHETTI CHERRY WINE \$15
BLANDY'S RAINWATER MADEIRA \$12
LUSTAU EAST INDIA SHERRY \$10
LUSTAU MANZANILLA SHERRY \$10
QUINTA DO INFANTADO TAWNEY PORT \$12

CAFFÈ

AMERICANO \$5
ESSPRESSO \$5
LATTE \$7
CAPPUCCINO \$7
CAFFÈ CORRETTO \$12

TÈ

FRESH MINT \$5
LE HAMMEAU HERBAL \$6
CLOUDS + MIST GREEN \$6
ENGLISH BREAKFAST \$6
EARL GREY \$6

