

DOLCE



ALL DESSERTS ARE MADE IN HOUSE BY OUR PASTRY TEAM!

HOUSE MADE DESSERTS - 14

PISTACHIO TIRAMISU

vanilla zabaglione, pistachio cookie butter, espresso soaked lady fingers, pistachio dark chocolate shortbread

PECAN PIE LAVA CAKE

pecan pie filling, candied cocoa nibs, brown butter rum caramel gelato

ICE CREAM SANDWICH

hot chocolate gelato, marshmallow fluff center, dark chocolate cookie

BANANA CARAMEL CAKE

banana bread, caramel mousse, banana chocolate swirl gelato

SHEEP'S MILK RICOTTA CHEESECAKE

olive oil cake, honey mascarpone, lemon ginger cookie

Housemade Gelato



three scoops of your choice, served with homemade vanilla pizzelle - 10

SWEET CREAM | BANANA CHOCOLATE SWIRL

CHOCOLATE | BROWN BUTTER RUM CARAMEL

BLOOD ORANGE - BASIL SORTBETTO *dairy free

DESSERT COCKTAILS - 15

CHAI ESPRESSO-TINI , Vodka, Chai, Mr Black, Espresso

CHOCOLATE ORANGE , Vodka, Blood Orange, Baileys Chocolate

NUTTY SICILIAN , Vodka, Pistachio Cream, Aquavit, Egg White

DESSERT WINE

L'ECRU PASSITO , Firriato, 2017 (Sicilia) / 20 (3oz)

// fine aromas of floral, honey, candied orange peel, dried figs & spice

VIN SANTO , Tenuta San Vito, 2017 (Toscana) / 18 (3oz)

// complex aromatics of dried fruits, figs, caramel and honey

MOSCATO D'ASTI , Braida, 2017 (Toscana) / 12 (5oz)

// expressive aromatics of fruit, orange blossom & rose

RECIOTO DI SOAVE , Gini, 2017 (Toscana) / 22 (3oz)

// rich notes of orange marmalade, candied almond and apricot jam

AMARO

AVERNA , (Sicilia) bittersweet cardamom, vanilla & citrus peel / 13

BRUCATO CHAPARRAL , (California) bright herbs, mint & anise / 13

FERNET BRANCA , (Milan) bitter with refreshing eucalyptus / 13

NEPETA , (Sicily) aromatic wild mint & lemon peels from Siracusa / 12

NONINO , (Friuli) sweet with bitter orange & herbs / 14

MANDRAGOLA , (Piemonte) alpine, balsamic, sage & rosemary / 14

MONTENEGRO , (Bologna) sweet caramel, toffee, clove & citrus / 13

ST. AGRESTIS , (Brooklyn) vanilla cola, rhubarb & baking spice / 13

GRAPPA

GRAPPA MAROLO "MILLA" / 14

// light & smooth, Grappa di Barolo infused with chamomile & honey

GRAPPA MAROLO DI BRUNELLO / 17

// delicate, fresh and floral scent with soft elegant berries on the palate

GRAPPA MAROLO DI BAROLO / 23

// rich amber from 4 years in barrel, perfumed with toasty vanilla

NARDINI BIANCA / 12

// warm nose with flavors of black cherry, almond, leather, and a vanilla finish



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WINTER 2026

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