

DOLCE



ALL DESSERTS ARE MADE IN HOUSE BY OUR PASTRY TEAM!

HOUSE MADE DESSERTS - 14

RASPBERRY TIRAMISU

raspberry jam, house made lady fingers, hibiscus syrup

PISTACHIO LAVA CAKE

cocoa nibs, pistachio filling, pistachio gelato

ICE CREAM SANDWICH

peaches 'n cream gelato, sugar cookie, strawberry crunch

KEY LIME TORTE

graham cracker crumble, key lime curd, fiore di latte gelato

SHEEP'S MILK RICOTTA CHEESECAKE

almond cake, rhubarb compote, candied almonds

Housemade
Gelato



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

FIORE DI LATTE | CIOCCOLATO | PISTACHIO

BLUEBERRY COBBLER | LEMON THYME SORBETTO *dairy free

DESSERT COCKTAILS - 15

PICK ME UP , Torres 10 Brandy, Baileys Chocolate, Espresso

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

STREGA NONA , Strega, Grappa, Maraschino, Vanilla

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