

DOLCE



ALL DESSERTS ARE MADE IN HOUSE | Executive Pastry Chef: Katie Backlund

HOUSE MADE DESSERTS - 14

PISTACHIO TIRAMISU

pistachio zabaglione, espresso soaked lady fingers, pistachio dark chocolate shortbread

COOL MINT LAVA CAKE

mint chocolate filling, caramel jam, mint chocolate chip gelato

ICE CREAM SANDWICH

hibiscus gelato, coconut center, dark chocolate cookie

BANANA CARAMEL CAKE

banana bread, caramel mousse, banana chocolate swirl gelato

SHEEP'S MILK RICOTTA CHEESECAKE

almond cake, strawberry-rhubarb compote, candied almonds

Housemade Gelato



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

CHOCOLATE | BANANA CHOCOLATE SWIRL
VANILLA MASCARPONE | MINT CHOCOLATE CHIP

BERGAMOT SORTBETTO *dairy free

DESSERT COCKTAILS - 15

AGAVE AFTER DARK , Reposado, Cointreau, Borghetti, 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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SPRING 2026

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