DOLCE

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

HOUSE MADE DESSERTS - 14

PUMPKIN SPICE LATTE TIRAMISU
pumpkin spice zabaglione, espresso, caramel jam
lady fingers, pumpkin shortbread

PECAN PIE LAVA CAKE
whipped cream, chocolate pecan gelato, candied cocoa nibs

ICE CREAM SANDWICH
oat snickerdoodle, brown butter gelato, apple caramel center

CHOCOLATE FIG CAKE
brown sugar cake, dark chocolate mousse, fig jam, fig leaf gelato

BUFFALO RICOTTA CHEESECAKE
hazelnut cake, chianti poached pears, hazelnut praline crumble

Housemade Gelato

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

CHOCOLATE PECAN SWIRL | FIG LEAF
VANILLA MASCARPONE | HAZELNUT CRUNCH
ORANGE-CRANBERRY SORBETTO *dairy free

DESSERT COCKTAILS - 15

AGAVE AFTER DARK, Reposado, Cointreau, Borghetti, Espresso

PUMPKIN SPICE ESPRESSO MARTINI, Crop Pumpkin Vodka, Borghetti, Pumpkin Spice, Espresso

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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FALL 2026

all desserts are made in house