

# FIG & OLIVE

## DESSERT

### Lemon & Olive Oil Cake 13

Arbequina Semifreddo, Mint-Basil Crème Fraîche, Pine Nut Brittle.

### Flourless Chocolate Cake 13

Piment d'Espelette, Espresso-Whipped Cream, Caramel Popcorn.

### Basque-Style Cheesecake 15

Strawberry, Fig, Passion Fruit Caramel, Lemon Crumbs.

### Citrus Crème Brûlée 14

Prosecco Grapefruit Granita, Agrumes Segments.

### Strawberry & Rhubarb Crostata 15

Strawberry Sorbet.

### Seasonal Sorbet 12

Fruits & Mint.

## DESSERT COCKTAIL

### Crema Catalana Flip\*

Hennessy VS, Dark Rum, Fino Sherry, Vanilla, Caramel.

20

## COFFEE, ESPRESSO & TEA

REGULAR OR DECAFFEINATED

Americano 6

Espresso 6

Cappuccino 6.75

Macchiato 6

Latte 6.75

Double Espresso 7.75

Tea (Seasonal Selections) 5.75

 Gluten Friendly

\*Eating raw or undercooked fish, shellfish, eggs, meat, cheese or unpasteurized cheese increases the risk of foodborne illness.

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## DESSERT WINES

'Ben Rye', Donnafugata, Passito di Pantelleria DOP, Italy. 25  
*Dried Apricot, Figs, Luscious*

Brachetto d'Acqui, Batasiolo, Acqui DOCG, Italy. 10  
*Raspberry, Rose Petals, Tannins*

Moscato Bianco, Vietti, Asti, Piedmont, Italy 2021. 11  
*Delicate, Well Balance with Apricot Overtones*

## PORT

Graham's Tawny 10yr 14

Niepoort Tawny 20yr 25

Ramos de Pinto Lagrimas White 11

## SHERRY

Bodegas Valdespino Pedro Ximenez El Candado 16

## AMARO

Fernet Branca 15

Meletti 16

Nonino Quintessential 18

Zucca 17

## GRAPPA

Distilleria Gualco Cammomila 14

Castello di Volpaia 15

## ARMAGNAC

Chateau de Laubade VSOP 14

## LIMONCELLO

Luxardo Limoncello 19