



Dessert

TIRAMISU

mascarpone, espresso, chocolate 15.⁹⁹

NEW YORK CHEESECAKE

wildflower honey caramel,
manuka honey crisps 15.⁹⁹

OLIVE OIL CAKE

fior di latte gelato, citrus salad 15.⁹⁹

DECADENT CHOCOLATE CAKE

hazelnut praline, nutella, caramela 19.⁹⁹



CLASSIC PIES 15.⁹⁹

COCONUT CREAM

dark rum, milk chocolate mousse,
crunchy coconut

LEMON MERINGUE

kalamansi curd, graham cracker

GELATO & SORBETTI*

double scoop 9.⁹⁹ GF

please ask your server for our daily flavors

GF: gluten friendly

Many of our dishes can be modified to be gluten & vegan-friendly.
Please ask your server for options.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.

An 18% service charge will automatically be added to all parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.

AFTER DINNER DRINKS

ESPRESSO MARTINI

vodka, kahlúa, espresso 17.⁹⁹

LIMONCELLO 11.⁹⁹

ask your server to see our
AFTER DINNER DRINK CART

AMARI

AVERNA.....	13. ⁹⁹
FERNET BRANCA.....	12. ⁹⁹
MONTENEGRO.....	12. ⁹⁹
NONINO AMARO	
QUINTESENTIA 70	15. ⁹⁹
RAMAZOTTI.....	12. ⁹⁹

DESSERT WINES

Recioto della Valpolicella , '16 Speri, Veneto, Ita.....	15. ⁹⁹
Moscato d'Asti , '22 G.D. Vajra, Piedmont, Ita.....	14. ⁹⁹
Quinta de La Rosa Ruby Port Lote 601 , Douro, Port.....	14. ⁹⁹
Taylor Fladgate Tawny Port 20yr , Douro, Port	17. ⁹⁹
Vin Santo del Chianti Classico , '19 Castellare di Castellina S. Niccolo, Tuscany, Ita.....	20. ⁹⁹
White Blend , '16 Far Niente, Dolce, Napa Valley, Ca	29. ⁹⁹
White Blend , '16 Royal Tokaji, Tokaj, Hungary.....	31. ⁹⁹

COFFEE & TEA

COFFEE	4. ⁹⁹	LATTE	6. ⁹⁹
ESPRESSO	4. ⁹⁹	AMERICANO	5. ⁹⁹
DOUBLE ESPRESSO	6. ⁹⁹	HOT TEA SERVICE	4. ⁹⁹
CAPPUCCINO	6. ⁹⁹		

coffees brewed by Lavazza & teas provided by Mightly Leaf