



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.

An 18% gratuity will be included on your final bill for parties of 6 or more and all checks started after 9pm. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge 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.....	9. ⁹⁹
FERNET BRANCA.....	9. ⁹⁹
MONTENEGRO.....	9. ⁹⁹
NONINO AMARO	
QUINTESENTIA 70	9. ⁹⁹
RAMAZOTTI.....	9. ⁹⁹

DESSERT WINES

Moscato d'Asti, '22 G.D. Vajra, Piedmont, Ita.....	14. ⁹⁹
Recioto della Valpolicella, '16 Speri, Veneto, Ita 2oz pour ..	15. ⁹⁹
Vin Santo di Montepulciano, '19 Fattoria del Cerro,	
Tuscany, Ita 2oz pour	20. ⁹⁹
White Blend, '16, Far Niente, Napa Valley, Ca.....	24. 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