

DOLCI 14⁹⁹

BOMBOLONI

caramel, chocolate hazelnut, strawberry,
vanilla anglaise

VANILLA BEAN CHEESECAKE

blueberry lemon compote, pistachio brittle

CHOCOLATE GIANDUJA BAR

brownie, hazelnut ganache,
milk chocolate mousse, hazelnut praline

WARM BUTTER CAKE

apple compote, bourbon caramel, vanilla gelato

TIRAMISU

ladyfingers, espresso, coffee liquor,
mascarpone cream, chocolate shortbread

GELATI — SORBETTI

8⁹⁹ each • flight of four 15⁹⁹

vanilla GF	lemon GF
salted caramel GF	strawberry prosecco GF
strawberry cheesecake	peach GF
chocolate hazelnut GF	passion fruit GF
pistachio GF	vegan coconut GF

CON LIQUORE

SORBELLINI 11⁹⁹

choice of sorbetto with
a prosecco float

AFFOGATO LIQUORÉ 15⁹⁹

vanilla gelato, espresso,
tuaca vanilla liqueur

DIGESTIVO

Meletti AMARO	13 ⁹⁹	LIMONCELLO	14 ⁹⁹
Averna AMARO	15 ⁹⁹	Chartreuse GREEN	19 ⁹⁹
Fernet-Branca AMARO	15 ⁹⁹	Sambuca WHITE	14 ⁹⁹

DESSERT WINES

Badia a Coltibuono GRAPPA	17 ⁹⁹
Antinori 'Castello della Sala' MUFFATO 2020	19 ⁹⁹
Graham's 10yr Tawny PORT	14 ⁹⁹
Ramos Pinto 30yr Tawny PORT	29 ⁹⁹

We offer la colombe coffee, espresso + cappuccino

SPIRITS

priced per pour • 2oz

BOURBON

Angel's Envy Triple Oak	26
Basil Hayden	18
Jefferson's	19
Woodford Reserve Double Oaked	24

RYE

Angel's Envy	23
High West Double Rye	18
Jack Daniel's Straight	16

MISC. WHISKEY

Glendalough Double Barrel Irish	18
Powers Irish	17
Slane Irish Triple Casked	16
Tin Cup Original	16

SINGLE MALT SCOTCH

Glenlivet Nadurra First Fill Selection	32
Benriach 10yr	19
Talisker 10yr	32
Auchentoshan 12yr	29
Oban 14yr	35
Macallan 18yr	74
Glenmorangie 25yr	164
Glenfiddich 30yr	102

BLENDED SCOTCH

Monkey Shoulder	18
Dewar's 18yr	29
Johnnie Walker 18yr Platinum	38
Johnnie Walker Blue	69
Chivas Regal 25yr	77

VODKA

Chopin	18
Punzone Italian	18
Hangar 1 Fog Point	50
Ketel One Oranje	17
Sneaky Fox	17

GIN

Gunpowder Irish with Sardinian Citrus	17
Sipsmith London Dry	18

TEQUILA

Cazadores Reposado	17
DeLeón Platinum	28
Maestro Dobel 50 Cristalino Extra Anejo	48
Reserva De La Familia Platino	24

MEZCAL

Ilegal Reposado	20
Creyente Azul Cristalino	54

GF: GLUTEN FRIENDLY

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

An 18% gratuity charge will be added to all parties of six or more. 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.

* Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with