

DOLCI 14

BOMBOLONI

caramel, chocolate hazelnut, strawberry,
vanilla anglaise

VANILLA BEAN CHEESECAKE

blueberry lemon compote, pistachio brittle

BREAD PUDDING

bourbon caramel, whipped crème fraîche,
candied almond, greek yogurt gelato

CHOCOLATE GIANDUJA BAR

brownie, hazelnut ganache,
milk chocolate mousse, hazelnut praline

ORANGE OLIVE OIL CAKE

vanilla anglaise, candied orange, vanilla gelato

TIRAMISU ZABAIONE

lady fingers, coffee syrup,
cocoa, chocolate shortbread

GELATI — SORBETTI

8 each • flight of four 15

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 11

choice of sorbetto with
a prosecco float

AFFOGATO LIQUORÉ 15

vanilla gelato, espresso,
tuaca vanilla liqueur

DIGESTIVO

Meletti AMARO	14 LIMONCELLO	15
Averna AMARO	16 Chartreuse GREEN	20
Fernet-Branca AMARO	16 Sambuca WHITE	15

DESSERT WINES

Badia a Coltibuono GRAPPA	18
Far Niente 'Dolce' LATE HARVEST 2013	28
Antinori 'Castello della Sala' MUFFATO 2020	20
Graham's 10yr Tawny PORT	15
Ramos Pinto 30yr Tawny PORT	30

We offer la colombe coffee, espresso + cappuccino

SPIRITS

BOURBON

Basil Hayden's	18
Glendalough Irish Double Barrel	18
Woodford Reserve Double Oaked	24

2oz

BLENDED SCOTCH

Chivas Regal 25yr	77
Dewars 18yr	29
Johnnie Walker 18yr Platinum	38
Johnnie Walker Blue	69

RYE

Angel's Envy	23
Basil Hayden Malted	21
Jack Daniels Straight	16
Lot #40	19

VODKA

Absolut Elyx	19
Chopin	18
Crop Organic	16
Punzone Italian	18
Hangar 1 Fog Point	50

MISC. WHISKEY

Glendalough Double Barrel Irish	18
Powers Irish	17
Slane Irish Triple Casked	16
Crown Royal XO	20
Tin Cup Original	16

GIN

Gunpowderder Irish with Sardinian Citrus	17
Nolet's Dry	18
Sipsmith London Dry	18

SINGLE MALT SCOTCH

Glendullan Singleton 12yr	17
Glenlivet Nadurra First Fill Selection	32
Glenfiddich 30yr	102
Glenmorangie 25yr	164
Oban 14yr	35
Talisker 10yr	32
Benriach 10yr	19
Monkey Shoulder	18
Auchentoshan 12yr	29

TEQUILA

Cazadores Reposado	17
Teremana Blanco	18
DeLeón Platinum	28
Maestro Dobel 50 Cristalino Extra Anejo	48

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 3.5% 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