

# DRINKS

## DESSERT WINE

<b>Borgo Maragliano Moscato</b> • 2022, Piedmont	8
<b>Marenco Brachetto d'Acqui</b> • 2022, Piedmont	10
<b>Cantina Lilliu 'Dunkas'</b> • 2022, Sardinia	18
<b>Ronchi di Cialla Verduzzo</b> • 2006, Friuli	20
<b>Crosio 'Eva d'Or' Caluso Passito</b> • 2019, Piedmont	20
<b>Selvapiana Vin Santo del Chianti</b> • 2015, Tuscany	20
<b>G.D. Vajra Barolo Chinato</b> • NV, Piedmont	16
<b>Giuseppe Attanasio Primitivo Dolce</b> • 2015, Puglia	17
<b>Bertani Recioto della Valpolicella</b> • 2021, Venice	19

Check out our amaro list in the beverage book!

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## FLIGHTS!

**Amaro** 14      **Fernet** 16

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## COCKTAILS

<b>Espresso Martini</b>	17
vodka, speedwell nine bars espresso, mr. black coffee liqueur, vanilla	
<b>Tufo Flip</b>	17
barbados rum, amaro lucano, ginger, demerara sugar, whole egg	
<b>Vino Perpetuo</b>	16
barr hill tom cat gin. st. agrestis amaro, marsala	

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## SPEEDWELL COFFEE & MEM TEA

<b>Espresso</b>	4
<b>Caffe Corretto</b> • <i>espresso with a splash of grappa</i>	9
<b>Cappuccino</b>	5
<b>Latte</b>	5
<b>Americano</b>	4.5
<b>Macchiato</b>	4.5
<b>Tea</b> • <i>mint, earl grey, green, chamomile, darjeeling</i>	4.5

# DOLCE

**Apple & Rhubarb Crostata** 15  
all-butter crust, sweet cream gelato, salted caramel  
*Cantina Lilliu 'Dunkas' - \$18*

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**Tiramisu** 15  
cardamaro, mascarpone, cocoa  
*Cardamaro - \$9*

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**Flourless Chocolate & Hazelnut Mousse Cake** 17  
whipped cream, toasted hazelnut, cacao nibs  
*Selvapiana Vin Santo del Chianti Rufino - \$20*

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**Affogato** 8  
sweet cream gelato, freshly pulled espresso  
*add an extra scoop - \$4*  
*add a splash of Cappelletti Amaro Sfumato - \$4*

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**Sweet Cream Gelato Sundae** 17  
*salted caramel, toasted hazelnut, whipped cream, cherry*

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**Chocolate Sorbetto Sundae** 17  
*almonds, strawberry jam, mint,*  
*whipped coconut cream*

Before ordering, please notify your server if anyone at your table has food allergies.

20% gratuity will be added to parties of 5 or more