



# DESSERT

AUTUMN CREAM PUFF 14  
*cream cheese, green apple, peanut*

*Amaro Tosolini- 9*

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CHOCOLATE CREMEUX 14  
*pumpkin sponge, brown butter gelato, caramelized pepita crunch*

*Amaro Foro - 9*

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AFFOGATO 6  
*salted caramel gelato & freshly pulled espresso*  
*add a splash of cappelletti amaro sfumato - 4*

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GELATO *per scoop* 3  
*salted caramel or brown butter*

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SORBETTO *per scoop* 3  
*grapefruit & campari or poached pear*

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*A 4% Kitchen Team Administration Fee will be added to your bill. This fee will solely benefit our Kitchen Team in the form of increased wages, benefits, and a sustainable schedule. This fee does not represent a tip or service charge for waitstaff employees, service employees or service bartenders. While we would love to include our kitchen team in the gratuity pool, at this time it is not allowed in the State of Massachusetts.*

*Please notify your server of any allergies when ordering  
20% gratuity will be added to parties of 5 or more*



# DESSERT DRINKS

## DESSERT WINE

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CELLARIO MOSCATO 2019, <i>Piedmont</i>	7
BRAIDA BRACHETTO D'ACQUI 2020, <i>Piedmont</i>	7
MARCO SARA VERDUZZO PASSITO 2015, <i>Friuli-Venezia Giulia</i>	25
FELSINA VIN SANTO DEL CHIANTI CLASSICO 2008, <i>Tuscany</i>	25
BUSSOLA RECIOTO DELLA VALPOLICELLA 2012, <i>Veneto</i>	25
VERGANO CHINATO BIANCO "LULI" <i>Piedmont</i>	20
VERGANO CHINATO "AMERICANO" <i>Piedmont</i>	14
CAPPELLANO BAROLO CHINATO <i>Piedmont</i>	32

## FLIGHTS

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ANISE  
10

AMARO  
10

FERNET  
12

## COCKTAILS

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ESPRESSO MARTINI <i>vodka, speedwell nine bars espresso, galliano ristretto, vanilla</i>	14
TUFO FLIP <i>plantation rum, amaro lucano, ginger, demerara sugar, whole egg</i>	14

## SPEEDWELL COFFEE & MEM TEA

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ESPRESSO	3
CAFFE CORRETTO <i>espresso with a splash of grappa</i>	8
CAPPUCCINO	4
LATTE	4
AMERICANO	3.5
MACCHIATO	3.5
TEA <i>mint, earl grey, green, chamomile, darjeeling</i>	3.5