QUALITY ITALIAN

COFFEE & TEA SERVICE

Quality Italian proudly serves Afficionado Coffee

Americano 6.00
Espresso 6.00
Double Espresso 7.00
Cappuccino 7.00
Macchiato 7.00
Latte 7.00

Teas by Steven Smith Teamaker 6

Lord Bergamot
Peppermint Leaves
Meadow Herbal
British Brunch
Jasmin Silver Tips

HOUSEMADE AFTER DINNERS
15

Corrected Grappa
Espresso Distilled Grappa

Dry-Infused Sambuca
Made in House with our Signature Dry Infusion Process

'Cellos
Meyer Lemon
Key Lime & Basil Creamcello
Clementine & Elderflower

Our Espresso Martini
20
Grey Goose, Cold Brew Liqueur, Giffard Cacao

GELATO

Salty Pistachio
Sour Cherries, Pizzelle Cookie
14

Ferrero Rocher
Milk Chocolate Hazelnut Cream, Candied Hazelnuts
14

Lemon Sorbetto
Candied Sorrento Lemons, Vanilla Bean
12

Cantaloupe Creamsicle Sherbet
Fleur De Sel, Citrus
16

DOLCE

Tiramisu Luci
Espresso-Soaked Almond Sponge,
Mascarpone Cream
20

Chocolate Olive Oil Cake
Cherry Compote, Espresso Nib Streusel, Gelato
23

Sticky Toffee Pudding
Warm Toffee, Amaretto Crunch, Malted Vanilla Gelato
16

Amarena Cherry Ice Cream Cake
Cherry Cheesecake Gelato,
Caramelized Graham Crunchies
17

SWEET WINE

Michele Chiarlo “Nivole” 2023 Moscato d’Asti *(750 ml)*	15/60
Donnafugata “Ben Ryé” 2022 Passito di Pantelleria *(375 ml)*	20/75
Fèlsina 2017 Vin Santo del Chianti Classico *(375 ml)*	23/86
Dolce by Far Niente 2018 Late Harvest *(375 ml)*	26/100
Arnaldo-Caprai 2018 Passito di Sagrantino *(375 ml)*	29/105
Paolo Bea 2010 Passito di Sagrantino *(375 ml)*	190
Dagueneau “Jardins de Babylone” 2020 Jurançon Moelleux *(500ml)*	295
Château d’Yquem 2016 Sauternes *(750 ml)*	950

GRAPPA

Jacopo Poli “Cleopatra”, Moscato Oro	22
Antinori “Tignanello”, Sangiovese/Cabernet	25
Jacopo Poli, Vespaiolo	29
San Guido, “Sassicaia” Cabernet Sauvignon/Franc	31

PORT

Fonseca 2015 Late Bottle Vintage	16/150
Taylor Fladgate 20-year Tawny	22/200