

QUALITY ITALIAN

COFFEE & TEA SERVICE

Quality Italian proudly serves Afficionado Coffee

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

Teas by Steven Smith Teamaker 6

Lord Bergamot	British Brunch
Peppermint Leaves	Jasmin Silver Tips
Meadow Herbal	

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

12

Salty Pistachio

Sour Cherries, Pizzelle Cookie

Ferrero Rocher

Milk Chocolate Hazelnut Cream, Candied Hazelnuts

Lemon Sorbetto

Candied Sorrento Lemons, Vanilla Bean

DOLCE

Tiramisu Luci

Espresso-Soaked Almond Sponge,

Mascarpone Cream

18

Chocolate Olive Oil Cake

Cherry Compote, Espresso Nib Streusel, Gelato

21

Sticky Toffee Pudding

Warm Toffee, Amaretto Crunch, Malted Vanilla Gelato

15

Amarena Cherry Ice Cream Cake

Cherry Cheesecake Gelato,

Caramelized Graham Crunchies

17

The Godfather

Our Tableside Cannoli Sundae

Cannoli Cream, Gelato, Raspberry Compote, Espresso

Nib Streusel, Sicilian Pistachios

23

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, Vespaiole	29
San Guido, “Sassicaia” Cabernet Sauvignon/Franc	31

PORT

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