



DOLCE

three scoops of your choice, served with homemade vanilla pizelle - 10

SWEET CREAM / STRACCIATELLA (CHOCOLATE CHIP)

PUMPKIN BUTTER / CHOCOLATE / ORANGE CRANBERRY SORBETTO

HOUSE MADE DESSERTS 14 each

RAINBOW COOKIE CAKE

almond cake, raspberry jam, stracciatella gelato

GINGERBREAD TIRAMISU

vanilla zabaglione, spiced espresso soaked lady fingers, gingerbread cookiebutter

ICE CREAM SANDWICH

hot chocolate gelato, marshmallow fluff center, dark chocolate cookie

SHEEPS MILK RICOTTA CHEESECAKE

vanilla thyme cake, candied cranberries, fennel meringue cookie

AFFOGATO

afficionado espresso, sweet cream gelato, brown butter biscotti

DESSERT WINE

MOSCATO D'ASTI, Elvio Cagno, 2021 (Piemonte) 5oz 14

MOSCATO GIALLO FRIZZANTE, Maeli, 2020 (Veneto) 5oz 14

AMANDORLATO, Montecariano, 2012 (Veneto) 3oz 22

VIN SANTO DEL CHIANTI, Tenuta San Vito "Malmantico", 2016 (Toscana) 3oz 19

SEBASTIANO TOSCANA, Riecine, 2001 (Piemonte) 3oz 16

L'ECRU PASSITO, Firriato, 2019 (Sicilia) 3oz 20

DESSERT COCKTAILS

TOASTED ALMOND, Disaronno Amaretto, Cream, Caffè Borghetti Espresso Liqueur 14

COOL BEANS, Reposado Tequila, Cold Brew, Chocolate, 13 Erbe Amaro, Agave 14



ESPRESSO MARTINI BAR

SORELLINA CLASSIC

Ketel One, Espresso, Caffè Borghetti, Orange Essence 16

GINGERBREAD ESPRESSO MARTINI

Ketel One, Espresso, Caffè Borghetti, Gingerbread Syrup 16

PEPPERMINT MOCHA ESPRESSO MARTINI

Ketel One, Espresso, Caffè Borghetti, Peppermint Schnapps, Dark Chocolate 16

BROWN BUTTER AFFOGATO ESPRESSO MARTINI

Ketel One, Espresso, Caffè Borghetti, Brown Butter Caramel Gelato 18

AMARO (3oz each)

ST. AGRESTIS (Brooklyn) / vanilla cola, rhubarb & baking spice 12

NEPETA (Sicilia) / bright citrus with a minty finish 12

NONNINO QUINTESSENTIA (Friuli) / sweet with bitter orange & herbs 13

MONTENEGRO (Bologna) / sweet caramel, toffee & clove with citrus 12

AVERNA (Sicilia) / bittersweet cardamom, vanilla & citrus peel 12

LO-FI (California) / super light and refreshing, juicy and bright 14

CAMATTI (Liguria) / alpine & quinine notes with amaretto finish 13

KAPRIOLE (Veneto) / fresh, fragrant bouquet of alpine herbs & juniper 12

GRAPPA NARDINI

produced in Bassano al Ponte, Veneto, by Nardini - the oldest distillery in Italy (2oz each)

GRAPPA BIANCA (balanced, intense, well-rounded) 13

warm on the nose with flavors of black cherry, almond, leather, and a vanilla finish

GRAPPA RISERVA (fragrant, delicate, harmonious) 18

almond aroma, vanilla, honeysuckle, black cherry, and orange peel

GRAPPA MANDORLA (nutty, rich, aromatic) 14

Infused with bitter almond & cherry distillate, creating a nutty, & subtly sweet profile



DOLCE

all desserts are made in house