

# Dolci

## **TORTA DI CIOCCOLATO**

dark chocolate flourless cake, filthy cherries,  
cherry sauce, vanilla whip cream \$8

## **TIRAMISU**

ladyfingers soaked in espresso & rum with  
mascarpone cheese and cocoa \$8

## **CRUMBLE DI FRUTTI DI BOSCA**

wildberry crumble, vanilla gelato \$12

## **BOMBOLINI**

vanilla glazed 'old fashioned' doughnut holes served  
with warm chocolate ganache \$8

## **GELATO**

one scoop of chocolate, vanilla, sea salt caramel or  
chef's seasonal selection \$3

## **SORBETTO**

one scoop of lemon, wild berry, or chefs seasonal  
selection \$3

## COFFEE

- coffee \$3
- espresso \$3.25
- dbl espresso \$6
- cappuccino \$3.75
- latte \$3.75
- macchiato \$3.75
- assorted tea \$3

## COCKTAILS

### THE DUDE ABIDES

- tito's vodka, kahlua,  
half & half \$12

### CHOCOLATE MARTINI

- Smirnoff vanilla, godiva  
chocolate, creme de  
cacao, half & half \$11

### ESPRESSO MARTINI

- van gogh double  
espresso vodka,  
kahlua, cold brew  
expresso \$14

## DIGESTIVI

- fernet branca \$7
- casoni amaro ciclista \$12
- varnelli amaro sibila \$13

## BRANDY

- christian bros. vs \$8
- courvoisier vs \$11
- remy martin vsop \$14
- hennessy xo \$35
- michele chiaro  
grappa \$15

## LIQUEUR

- meletti sambuca \$8
- disaronno \$10
- kahlua \$8
- frangelico \$9
- grand marnier \$11

## PORT

- quinta de la rosa, lot 601  
Ruby \$8
- warre's otima 10 year  
tawny \$11
- taylor fladgate 10 year  
tawny \$12