

GRAPPA

Clear Creek Pinot Grigio Grappa	12
Jacopo Poli Moscato Grappa	12
Nardini Grappa	13

BRANDY

Boulard Grand Solage Calvados	15
Hennessy VS	15
Hennessy XO	25
Remy Martin 1738	20
Remy Martin XO	40

LOCAL WHISKEY

Stranahan's	13
Breckenridge	13
Leopold Bros Small Batch	15
A.D. Laws Four Grain	18

BOURBON

Evan Williams Black Label	11
Maker's Mark	12
Russell's Reserve 10	13
Bulleit	13
Bulleit 10	15
Knob Creek	14
Michter's	14
Jefferson's	17
Angel's Envy	18
Blanton's	18
Booker's	19

SCOTCH

Laphroaig 10	12
Craigellachie 13	13
Aberfeldy 12	13
Glenmorangie Quinta Ruban	15
Glenmorangie Nectar D'Or	17
Glenmorangie Signet	25
Oban 14	16
Macallan 12	16
Macallan 18	35
Lagavulin 16	17
Caol Ila 12	18
Glenlivet 15	18
Glenlivet 25	40
Talisker 10	19
Balvenie Double Wood 17	20

BLENDED SCOTCH

Dewar's 12	15
Johnnie Walker Black	16
Johnnie Walker Blue (<i>by the Oz.</i>)	40

WHISKEY

Jameson (Ireland)	13
Red Breast 12 (Ireland)	13
Teeling Single Malt (Ireland)	14
Nikka Coffey Grain (Japan)	14

RYE

Rittenhouse	13
Bulleit	13
Russell's Reserve 6	16
Knob Creek	16
Michters	16
Whistle Pig	18
A.D. Laws Secale	18

QUALITY ITALIAN

GELATO 6

Roasted Pistachio

Fried Pistachios, Cherry Compote, & Crispy Pizelles

Ferrero Rocher

Milk Chocolate & Hazelnut Gelato, Crispy Wafers, Candied Hazelnuts

Burnt Marshmallow Stracciatella

Amaretti-Graham Cookies

Cantaloupe Sherbet

Ginger Granita, White Balsamic

BY THE PINT 9

DOLCE 10

Salted Caramel Tiramisu

Mascarpone Cream, Cocoa Nib Crunch

Passionfruit Ricotta Cheesecake

Honey Nut Brittle, Coconut Lime Sorbetto

Seasonal Fruit 8

Tableside Cannoli Cart 4

*Birthday Cake
Strawberry Shortcake
Chocolate Coffee Malt*

HOUSEMADE AFTER DINNERS 11

Our Bar Director's, Bryan Schneider, house made after-dinners are Created using a "dry infusion" method where fruits or spices are suspended In sealed jars. Through slow evaporation of the alcohol in the jar, the spirits are delicately flavored for a unique take on these Italian classics.

House Limoncello

Dry Infused Sambuca

DESSERT WINE SELECTIONS

La Spinetta NV Moscato d'Asti 10

Fonseca 20 Year Tawny Port 15

Badia di Morrona 2011 Vin Santo del Chianti 17

Blandy's 15 Year Malmsey Madeira 18

Dolce by Far Niente 2011 Late Harvest 20

Louis XIII de Remy Martin (by the finger 1/2 oz.) 95

COFFEE SERVICE

Quality Italian partnered with Brooklyn based City of Saints Coffee Roasters on a signature blend for their brewed coffee. Our espresso is provided by Nespresso.

Espresso	3.50	Cappuccino	4.50
Macchiato	4.50	Brewed Coffee	4.00

TEA SERVICE 4.00

By Brew Lab Tea, an artisanal NYC-based company.

English Breakfast	White Basil-Lemon
Genmaicha	Mint-Chamomile

AMARO 11

Amaro is Italian for "bitter." These classic liqueurs are produced by macerating citrus, peels, herbs, roots, flowers & bark. This bitter brew is then sweetened and slow aged.

- Nardini**
- Averna**
- Cynar**
- Lucano**
- Leopold Fernet**
- Ramazotti**