Specialty Spirits

Grappa
Nardini di Bassano .................................................. 9
Nonino (Chardonnay) .................................................. 14
Poli, “Ciliege” (Cherry-infused) ................................. 18

Brandies
Delamain, “Tres Venerable”, Cognac ........................... 40
Grassa, “Chateau du Tariquet”, BAS, XO, Armagnac ...... 15
Busnel, 12 Years, Calvados ........................................ 15
Monnet, “Extra Belle Reserve”, Cognac ..................... 30

Port and Dessert Wines
Fonseca, “Bin 27”, Port ............................................. 8
Dow’s, 20 Year, Tawny Port ...................................... 16
Capria Natura, “Limoncello” ..................................... 9
Bricco Riella, Moscato d’Asti, DOCG, Italy, NV .......... 10
Maculan, “Dindarello”, IGT, Veneto, Italy, 2018 .......... 10
Tenuta San Vito, “Malmantico”, Vin Santo del Chianti, DOC, Toscana, Italy, 2011 .......................... 16

Please ask for our extensive “Sprits List” for additional after dinner selections
Dolce

Italian Rum Cake 8
sponge cake, rum, pastry cream, frosting, graham cracker crumbs

Affogato 9
vanilla ice cream “drowned” in espresso, served with biscotti

Panna Cotta 7
vanilla bean, cream, and sugar custard; ask your server about today’s flavor

Sicilian Cannoli 7
sweet, creamy ricotta filling with chocolate chips in a fried pastry dough

Tiramisu 8
ladyfinger cookies soaked in brandy, espresso, covered in sweetened mascarpone cheese

Chocolate Mousse 8
with flourless chocolate brownie pieces, topped with fresh whipped cream

Homemade Cheesecake 8
served with berry compote

Homemade Gelato 7
ask your server about today’s flavor, served with biscotti

Spumoni 6

Vanilla Ice Cream 5
+ chocolate sauce 1

Italian Lemon Ice 6

indicates gluten free