

Specialty Spirits

Grappa

Gualco (Cortese di Gavi)	12
Nonino (Chardonnay)	14
Poli, "Ciliege" (Cherry-infused)	18

Brandies

Delamain, "Tres Venerable", Cognac	40
Cerbois, BAS, XO, Armagnac	15
Busnel, 12 Years, Calvados	15
Monnet, "Extra Belle Reserve", Cognac	30

Port and Dessert Wines

Fonseca, "Bin 27", Port	9
Dow's, 20 Year, Tawny Port	16
Capria Natura, "Limoncello"	10
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
"Spirits List" for additional after
dinner selections**

Dolce

Italian Rum Cake	9
<i>sponge cake, rum, pastry cream, frosting, graham cracker crumbs</i>	
Affogato	9
<i>vanilla ice cream “drowned” in espresso, served with biscotti</i>	
Panna Cotta 🍓	8
<i>vanilla bean, cream, and sugar custard; ask your server about today’s flavor</i>	
Sicilian Cannoli	8
<i>sweet, creamy ricotta filling with chocolate chips in a fried pastry dough</i>	
Tiramisu	10
<i>ladyfinger cookies soaked in brandy, espresso, covered in sweetened mascarpone cheese</i>	
Chocolate Mousse 🍓	10
<i>with flourless chocolate brownie pieces, topped with fresh whipped cream</i>	
Homemade Cheesecake	10
<i>served with berry compote</i>	
Homemade Gelato	8
<i>ask your server about today’s flavor, served with biscotti</i>	
Spumoni 🍓	7
Vanilla Ice Cream 🍓	5
+ chocolate sauce	1
Italian Lemon Ice 🍓	7

🍓 indicates gluten free