



## DESSERTS

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*Our desserts are house made with organic dairy products*

**Budino** warm flourless chocolate cake served with Tahitian vanilla gelato, our chocolate sauce 13.95

**Limonetta Bella** graham cracker pecan crust, lemon cream cheese filling, topped with lemon curd, served with whipped cream, candied almonds, fresh mint 12.95

### **Gelato or Sorbetto**

Our flavors of the day served with a shortbread cookie 7.95

Sampler of any three flavors with two shortbread cookies 7.95

**Tiramisu** Italian classic served with our chocolate sauce 12.95

**Caramel Sea Salt Custard** caramel sauce, salted caramel popcorn 12.95

**Seasonal Cobbler** vanilla gelato 12.95

**Creme Brulee** vanilla bean, organic cream 12.95

**Italian Sundae** vanilla gelato, amarena cherries, extra virgin olive oil, whipped cream, crumbled pistachio brittle 9.95

## DESSERT WINE

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**Donnafugata** 'Ben Ryé', Sicily, Italy 16.95

## ITALIAN COFFEES

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*Our espressos are made with organic beans and dairy products*

**Espresso** 4.95

**Cappuccino** 5.95

**Latte** 5.95

**Caramel Sea Salt Latte** 6.95



## PORT

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Cockburn's 10 yr. Tawny	12.00
Graham's Fine Ruby	12.00
Graham's 20 yr. Tawny	20.00
Graham's 30 yr. Tawny	35.00
Graham's 40 yr. Tawny	50.00

## DIGESTIVO ITALIANO

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Averna Amaro	12.00
Caravella Limoncello	11.00
Fernet Branca	11.00
Heirloom Pineapple Amaro	13.00
Nonino Amaro	15.00
Nonino Grappa Chardonnay	17.00
Nonino Grappa Merlot	15.00
Sambuca	9.00
Sambuca Black	9.00

## COGNAC & BRANDY

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Courvoisier VS	13.00
Grand Marnier	13.00
Grand Marnier Cuvee 1880	75.00
Hennessy VS	15.00
Hennessy XO	50.00
Pere di Poli	17.00
Poli Uvaviva Italiana	17.00
Remy Martin VSOP	15.00
Remy Martin XO	52.00
Remy Martin Louis XIII (1 1/2 oz)	250.00