



DESSERTS

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

Donnafugata 'Ben Ryé', Sicily, Italy 16.95

Royal Tokaji 'late harvest', Tokaj, Hungary 9.95

ITALIAN COFFEES

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

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

Argiolas Mirto di Sardegna	12.00
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
Sambuca	9.00
Sambuca Black	9.00

COGNAC & BRANDY

Courvoisier VS	13.00
Grand Marnier	13.00
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