

DESSERTS

Our desserts are house made with organic dairy products

Budino warm flourless chocolate cake served with Tahitian vanilla gelato, our chocolate sauce 14.95

Limonetta Bella graham cracker pecan crust, lemon cream cheese filling, topped with lemon curd, served with whipped cream, candied almonds, fresh mint 13.95

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 13.95

Caramel Sea Salt Custard caramel sauce, salted caramel popcorn 13.95

Pumpkin Butter Cake vanilla gelato, caramel sauce, candied pecans 13.95

Creme Brulee vanilla bean, organic cream 13.95

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

DESSERT WINE *by the* GLASS

Donnafugata 'Ben Ryé', Sicily, Italy 13.95

Royal Tokaji 'late harvest', Tokaj, Hungary 8.95

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

House Made Biscotti chocolate, macadamia, almonds 1.95

ZELO

PORT

Cockburn's 10 yr. Tawny	12.00
Graham's Fine Ruby	12.00
Grahams 10 yr. Tawny	15.00
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
Il Gusto di Amalfi Mandarino	14.00
Montenegro Amaro	12.00
Nonino Amaro	15.00
Nonino Grappa Merlot	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