



i dolci fatti in casa

Caramelized Chestnut Custard

amaretto glaze, whipped cream. 9

Tiramisu

powdered sugar & cocoa. 8

Torta di Cioccolate

espresso chocolate ganache. 8

Banana Bread Pudding

vanilla ice cream, walnuts, caramel. 8

Bombolini

ricotta fresca, powdered sugar. 7

Mix Berry Parfait

mascarpone mousse. 7

Gelato

vanilla or chocolate. 6

Coffee 2.5

Cappuccino 4.

Latte 4.

Espresso 3.

Double Espresso 5.

Macchiato 3.

Harney & Sons
Specialty Blends
3.

Chamomile.

Hot Cinnamon Spice.

Japanese Secha.

Mint Verbena.

Organic English Breakfast.

Earl Gray Supreme.

please notify your server, manager
or chef of any allergies



dopo la cena

AMARO

Montenegro // Bologna 9.

Ramazotti // Lombardy 7.

Amaro Nonino Quintessentia // Friuli 13.

Campari // Milano 7.

DESSERT WINE

Moscato d' Asti "La Spineta" // Asti 10. | 25.

Vin Santo "Badia a Coltibuono" // Toscana 14. | 53.

Reccioto della Valpolicella "iCasti" // Veneto 18. | 88.

GRAPPA

Grappa di Moscato // Veneto 15.

Grappa Sarpa Riserva Di Poli Smooth // Veneto 11.

SAMBUCA & LEMONCELLO

Sambuca Molinari Extra // Civitavecchia Rome 8.

Sambuca Molinari Caffè // Civitavecchia Rome 8.

Lemoncello Pellegrino // Marsala 9.

SCOTCH & SINGLE MALT

Johnnie Walker Black Label 12 yr // Scotland 9.

Johnnie Walker Blue Label // Scotland 33.

The Glenlivet 12 yr // Scotland 9.

Glenfiddich 12 yr // Scotland 9.

The Macallan 12 yr // Scotland 9.

CORDIALS

Gran Marnier // Paris, France 11.

Frangelico // Piemonte 7.

Amaretto Disaronno // Lombardy 8.

Godiva Chocolate // Belgium 8.

COGNAC

Hennessy VS // Cognac, France 8.

Rémy Martin VSOP // Champagne, France 9.

Martell Cordon Bleu // Cognac, France 15.

B&B // Cognac, France 9.

On the rocks add 2.

Espresso Martini. 10.

vanilla vodka, espresso coffee, kahlúa

Creamy Moccha Cocktail. 10.

amaretto liquor, baileys, kahlúa, chocolate syrup

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