

# DOLCI

STRAWBERRY RHUBARB CHEESECAKE  
fresh whipped cream 10

CHOCOLATE FUSO  
vanilla gelato, amarena cherries 10

CHAMOMILE PANNA COTTA  
lemon poppy seed shortbread 9

TIRAMISU  
mascarpone mousse, espresso & khalua soaked  
lady fingers, powdered sugar & cocoa 8

PISTACHIO TARTUFO  
fresh whipped cream 10

BOMBOLINO  
ricotta fresca, powdered sugar 8

CARROT CAKE  
dates, walnuts, cream cheese glaze 10

GELATI E SORBETTI  
vanilla // chocolate // mascarpone  
espresso cookie // raspberry // lemon 9

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## COFFEE TEA

Coffee 4      Espresso 4  
Cappuccino 6      Double Espresso 6  
Latte 6      Macchiato 5

HARNEY & SONS  
Specialty Blends Teas  
Chamomile // Mint Verbena  
Japanese Sencha // Earl Grey  
Hot Cinnamon Spice // Organic English Breakfast

## COFFEE COCKTAILS

ESPRESSO MARTINI  
vanilla vodka, kahlua,  
baileys, espresso

THE ITALIAN  
fresh coffee, frangelico  
amaretto, whipped cream

THE IRISH  
fresh coffee, brown sugar  
Irish whiskey, whipped cream

please notify your server, manager or chef  
if you have any food allergies

## AMARO

Cynar // Milano 9  
Averna // Sicily 11  
Campari // Milano 8  
Nardini // Bassano 12  
Montenegro // Bologna 10  
Lucano // Emilia-Romagna 10  
Amaro Nonino Quintessentia // Friuli 14

## GRAPPA

PO' DI POLI SECCA  
merlot piave and merlot breganze grapes, dry,  
slightly herbaceous, light, vibrant floral elegance 11

PO' DI POLI ELEGANTE  
pinot noir and pinot blanc grapes,  
soft, fine & elegant spirit 12

PO' DI POLI AROMATICA  
gewurtzraminer grapes,  
aromas of lemons & grapefruits, with a full body 14

GRAPPA NARDINI  
cabernet, merlot, pinot and friulano grapes,  
dry and crisp on the palate, long, clean finish 14