

DOLCI

ORANGE CREAMSICLE CHEESECAKE
fresh whipped cream orange segment 10

CHOCOLATE FUSO
vanilla gelato, amarena cherries 10

COCONUT PANNA COTTA
tropical fruit salsa fresca 10

TIRAMISU
mascarpone mousse, lady fingers,
espresso sauce, powdered sugar & cocoa 10

TARTUFO
fresh whipped cream 10

BOMBOLINO
ricotta fresca, powdered sugar 10

FRESH BERRIES & CREAM NAPOLEAN
fresh berries of the forest, hand whipped cream,
almond cookie crumbs 10

GELATI E SORBETTI
chef's seasonal selections 8

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