

## Dessert Trio \$15

Tiramisu, Polenta-Olive Oil Cake, Amaretti & Chocolate Budino

Polenta-Olive Oil Cake \$10 Orange peel, pistachio gelato

Amaretti & Chocolate Budino \$9 Salted caramel, amaretti cookie

Tiramisu \$10

Chocolate sponge cake & mascarpone-marsala cream

**House-made Gelato** \$6 Chocolate, pistachio, stracciatella or vanilla

> **Affogato** \$9 Vanilla gelato & espresso

> > **Biscotti Cookies \$4**

(3) Dark chocolate, sea salt & toasted cashews

**Traditional Cannoli \$6** 

(3) Ricotta, Amaretto liqueur & pistachio crumble

## Coffee

Drip Coffee \$3.50 • Espresso \$4 • Latte \$6 Cappuccino \$6 • Hot Tea \$3.50

**Espresso Martini \$12** 

Galliano espresso liqueur, three olives vodka, espresso, simple syrup

These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



## Amaro/House Infused Amaro

Ramazzotti Amaro - Milan
Fernet Branca - Milan
Amaro Montenegro - Bologna
Averna Amaro - Sicily
Campari - Strawberry & Fennel Infused
Blended Amari- Pink Peppercorn Infused

## Cordials/Cognac/House Made Cordials

Bellissimo Limoncello served neat & chilled
Bellissimo Limoncello Cream served neat & chilled
Bellissimo Amaretto served neat & chilled
Tuaca Liqueur served neat & chilled
Villa Massa Limoncello served neat & chilled
Fratello Hazelnut Liqueur served neat
& chilled or on the rocks
Grand Marnier served neat
Sambuca served neat & chilled or on the rocks

Port Wine
Graham's Porto Tawny 20 YR