



DESSERT

DOLCI

Tiramisu \$9

Amaretto, Milk Chocolate,
Ladyfingers, Mascarpone Mousse

Limoni di Amalfi \$9

Amalfi Lemon Semifreddo

Degustazione di Cioccolato \$10

Degustation of Chocolate

Crostata di Mele \$9

Apple Tart, Salted Caramel Ice Cream

Zabaione \$12

Warm Whipped Sabayon, Strawberries, Marsala Sauce

Formaggi \$16

Selection of Italian Cheeses, Fruit, Chutney

Gelati e Sorbetti \$9

Daily Selection of Housemade Gelato and Sorbet

All orders are subject to 20% gratuity and 7% sales tax.

Please inform your server if you have any food allergies or special dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness. 210202*



AFTER DINNER DRINKS

Tiramisu Martini \$17
Vanilla vodka, Tia Maria, Baileys,
espresso, whipped cream,
shaved chocolate

Espresso Martini \$17
Tito's vodka,
shot of Lavazza espresso

Cioccolato Martini \$17
Housemade gelato, vanilla,
caramel, hazelnut, chocolate

Cinnamon Bun Martini \$16
White chocolate,
toasted nutmeg, cinnamon

CORDIALS

Fernet Branca \$12
Sambuca Romana \$12
Romana Black \$12
Galliano \$12

Frangelico \$12
Amaretto Di Saronno \$12
**House Infused
Barrel-Aged Bourbon** \$12

GRAPPA & CELLOS

Grappa Poli, Miele \$18
**Grappa,
Castello Banfi, Toscana** \$10
**Grappa di Merlot,
Jacopo Poli, Veneto** \$20
**Grappa Berta,
Roccanivo, Piemonte** \$30

Limoncello (2 oz.) \$10
Raspicello (2 oz.) \$10
Nocello (2 oz.) \$10
Cello Flight (1 oz. ea.) \$15