

# *Nale e Pepe*

**FINE ITALIAN CUISINE**

## DESSERT

### DOLCI

**Affogato** \$10  
Vanilla Gelato, Lavazza Espresso

**Tiramisu** \$14  
Ladyfingers, Mascarpone Mousse, Coffee

**Limoni di Amalfi** \$15  
Amalfi Lemon Semifreddo

**Pera a Cioccolato** \$13  
Pear Tart, Chocolate Gelato

**Crema Cotta** \$12  
Vanilla Orange Custard, Caramelized Sugar

**Gelati e Sorbetti** \$9  
Daily Selection of  
Housemade Gelato and Sorbet

**Formaggi** \$16  
Selection of Italian Cheeses,  
Fruit, Chutney

## AFTER DINNER DRINKS

**Tiramisu Martini** \$17  
Vanilla Vodka, Tia Maria, Espresso,  
Kahlúa, Shaved Chocolate

**Espresso Martini** \$17  
Tito's Vodka, Kahlúa, Shot of Lavazza Espresso

**Cioccolato Martini** \$17  
Housemade Gelato, Vanilla Liqueur,  
Chocolate Liqueur

**Cinnamon Bun Martini** \$16  
White Chocolate, Toasted Nutmeg, Cinnamon

### GRAPPA & CELLOS

Grappa Poli, Miele	\$18
Grappa, Castello Banfi, Toscana	\$12
Grappa di Merlot, Jacopo Poli, Veneto	\$20
Grappa Berta, Roccanivo, Piemonte	\$30
Limoncello (2 oz.)	\$11
Raspicello (2 oz.)	\$11
Nocello (2 oz.)	\$11
Cello Flight (1 oz. ea.)	\$16

### CORDIALS

Fernet Branca	\$13
Sambuca Romana	\$13
Romana Black	\$13
Galliano	\$13
Frangelico	\$13
Amaretto Di Saronno	\$13
House Infused Barrel-Aged Bourbon	\$12

*All orders are subject to 20% service charge and 6% 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. 240517*