

# *Nale e Pepe*

**FINE ITALIAN CUISINE**

## DESSERT

### DOLCI

<b>Affogato</b> \$12 Vanilla Gelato, Lavazza Espresso
<b>Tiramisu</b> \$15 Ladyfingers, Mascarpone Mousse, Coffee
<b>Limoni di Amalfi</b> \$16 Amalfi Lemon Semifreddo
<b>Cannoli Siciliani</b> \$14 Sweet Ricotta Mousse, Orange, Pistachio Gelato

<b>Bignè</b> \$14 Chocolate Profiteroles, Chantilly Cream
<b>Crema Bruciata</b> \$14 Baked Custard, Caramelized Sugar
<b>Gelati e Sorbetti</b> \$10 Daily Selection of Housemade Gelato and Sorbet
<b>Formaggi</b> \$18 Selection of Italian Cheeses, Fruit, Chutney

## AFTER DINNER DRINKS

<b>Limoncello Martini</b> \$17 Sorrento Limoncello, Citrus Vodka, Fresh Lemon
<b>Cioccolato Martini</b> \$19 Housemade Gelato, Vanilla Liqueur, Chocolate Liqueur

<b>Espresso Martini</b> \$18 Tito's Vodka, Kahlúa, Shot of Lavazza Espresso
<b>Tiramisu Martini</b> \$18 Vanilla Vodka, Tia Maria, Espresso, Kahlúa, Shaved Chocolate

### GRAPPA & CELLOS

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

### CORDIALS

<b>Fernet Branca</b>	\$13
<b>Sambuca Romana</b>	\$13
<b>Romana Black</b>	\$13
<b>Galliano</b>	\$13
<b>Frangelico</b>	\$13
<b>Amaretto Di Saronno</b>	\$13
<b>House Infused Barrel-Aged Bourbon</b>	\$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. 250226*