



DESSERT

DOLCI

Affogato \$12
Vanilla Gelato, Lavazza Espresso

Tiramisu \$15
Ladyfingers, Mascarpone Mousse, Coffee

Cannoli Siciliani \$14
Sweet Ricotta Mousse, Orange, Pistachio Gelato

Bignè \$14
Chocolate Profiteroles, Chantilly Cream

Crema Bruciata \$14
Baked Custard, Caramelized Sugar

Gelati e Sorbetti \$10
Daily Selection of Housemade Gelato and Sorbet

Formaggi \$18
Selection of Italian Cheeses, Fruit, Chutney

AFTER DINNER DRINKS

Limoncello Martini \$17
Sorrento Limoncello, Citrus Vodka, Fresh Lemon

Cioccolato Martini \$19
Housemade Gelato, Vanilla Liqueur,
Chocolate Liqueur

Espresso Martini \$18
Tito's Vodka, Kahlúa, Shot of Lavazza Espresso

Tiramisu Martini \$18
Vanilla Vodka, Tia Maria, Espresso,
Kahlúa, Shaved Chocolate

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. 250512*