

Desserts \$8

Affogato ~ espresso over ice cream
~Averna Amaro add-\$5~

Panna Cotta ~ salty caramel, chocolate
shortbread crumble, balsamic sea salt
~Tremontis "Mirto" Berry Liqueur add-\$7~

Lemon Raspberry Ricotta Cheesecake ~
shortbread crust, raspberry coulis
~Banfi Moscadello di Montalcino add-\$5~

House Made Cannoli ~ ricotta, mascarpone,
amarena cherry, powdered sugar
~Bertagnolli Grappino add-\$7~

House Made Biscotti ~ twice baked cookies
~Banfi Moscadello di Montalcino add-\$5~

Warm Chocolate Torte ~olive oil and sea salt
~Late Bottle Vintage Port add-\$5~

Strawberry Rhubarb Fried Pie ~vanilla
crème fraiche, buttermilk & rhubarb swirl
gelato
~Dumante Pistachio Liqueur add-\$5~

Formaggi ~ Italian Artisan Cheeses \$12
**flavor varies*

~suggested drink pairings~

Single Malt Scotch

Oban 14yr	12
Macallan 12yr	12
Caol Ila 12yr	14
Lagavulin 16yr	14
Glenlivet 12yr	10
Laphroaig 10yr	10
Octave 14yr	20

Amaro

Averna	8
Meletti	8
Ramazotti	8
Nonino	10
Fernet Branca	10
Fernet Menta	10
S. Maria al Monte	10
Lazzaroni Amaro	10
Amaro Sibilla	10
Cocchi Barolo Chinato	10
Amaro Dell'Erbolista	14

Grappa

Castello Banfi	12
Nonino Prosecco	14
Nonino Antica Cuvee	25
Bertagnolli Grappino	12
Moletto Uva Distillato	12
Piave	10

Wine

10 Year Tawny	10
20 Year Tawny	20
Late Bottle Vintage	10
Banfi Moscadello	15
Cocchi Barolo Chinato	18

Liqueur

Lazzaroni Sambuca	8
Luxardo Bitter	10
Campari	8
Tremontis Berry	12
Luxardo Il Maraschino	10
Strega	10
Pernod	8
Dumante Pistachio	10
Aperol	8

Coffee

Goshen Coffee	3
Blueprint Espresso	4
Macchiato	4
Cappuccino	4.50