

Desserts \$8

Affogato ~ espresso over ice cream

~Averna Amaro add-\$5~

Maple Pecan Gelato ~ caramel apple
compote, pecan butter crumble (2 scoops)

~Dumante Pistachio Liqueur add-\$5~

Caramel Cheesecake ~ almond shortbread
crust, roasted grapes, grape puree, candied
marcona almonds

~Banfi Moscadello di Montalcino add-\$5~

House-Made Cannoli~ seasonal filling

~Bertagnolli Grappino add-\$7~

Sorbet/Gelato Selection ~ please ask server

Warm Dark Chocolate Torte ~ marsala and
mascarpone crema, espresso gelato

~Late Bottle Vintage Port add-\$5~

Apple Cider Zeppole ~ apple puree, apple
cider reduction

~Tremontis "Mirto" Berry Liqueur add-\$7~

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	10
Meletti	8
Ramazotti	8
Nonino	10
Fernet Branca	10
Fernet Menta	10
S. Maria al Monte	10
Lazzaroni Amaro	10
Amaro Dell'Erbolista	14

Grappa

Castello Banfi	12
Nonino Wine	14
Nonino Antica Cuvee	25
Bertagnolli Grappino	12
Bertagnolli Amarone	18
Moletto Uva Distillato	12
Piave	10

Wine

Marsala Dolce	12
10 Year Tawny	10
20 Year Tawny	20
Late Bottle Vintage	10
Badia Vin Santo	12
Banfi Moscadello	12
Orsolani Sulé Passito	15
Cocchi Barolo Chinato	12
Pavese Ermes "Ninive"	18
La Ripa Vin Santo 2001	18

Liqueur

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

Coffee

Blueprint Coffee	3
Blueprint Espresso	4
Macchiato	4
Cappuccino	4.50