

SPECIALTY COFFEES & TEAS 2oz

Irish Coffee \$19 Irish whiskey & Irish Mist	Spanish Coffee \$19 Brandy & Kahlua
Monte Cristo \$19 Grand Marnier & Kahlua	Alioli Coffee \$19 Frangelico, Bailey's, Sambuca
Blueberry Tea \$19 Grand Marnier & Amaretto	Cocoa Hazelnut \$19 Frangelico, crème de cacao

PORT & SHERRY 2oz

Taylor Fladgate Port \$12 (10-year-old tawny)	Taylor Fladgate Port \$18 (20-year-old tawny)
Olorosso Sherry \$12 Dios Baco	Pedro Ximenez Sherry \$18 Dios Baco

GRAPPA & DIGESTIVI 1oz

Grappa Bianca Andrea da Ponte	\$10
Grappa Nonino di Chardonnay & di Moscato Grappa di Brunello di Montalcino, Fanti	\$15
Grappa Nonino Riserva	\$18
Grappa Nonino Riserva	\$28
Grappa Stravecchia 5 Anni	\$28
Amaro Averna – Amaro Montenegro	\$10
Amaro 33 – Pergoné – Fernet Branca – Amaro Amara	\$13
Amaro Nonino – Amaro Venti	\$14

Alioli
Ristorante

DOLCI

Cheesecake \$14 New York style cheesecake with fresh seasonal fruit compote	Semifreddo \$14 creamy Italian classic blended with fresh raspberry and pistachio
Crème Brûlée \$14 real vanilla bean crème brûlée	Tartufo \$13 traditional Italian chocolate gelato truffle
Chocolate Bomb \$14 decadent warm chocolate soufflé with a molten chocolate heart (allow 10 minutes to prepare) à la mode add \$4	Tiramisù \$13 layers of espresso-dipped savoiardi biscuits and delicate mascarpone cream mousse

Dolci Platter \$37
can't decide? choose from any three of the desserts above

Gelato \$12 two scoops of your choice: vanilla or nocciola (hazelnut)	Sorbetto \$12 two scoops of your choice: lemon or raspberry
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Gelato Affogato \$15
two scoops of your choice drowned in freshly brewed espresso

ESPRESSO

Espresso, Coffee, Tea	\$4 ⁵⁰	Double Espresso	\$7 ⁵⁰
Cappuccino	\$6	Americano	\$6
Cappuccino Freddo (iced)	\$6 ⁵⁰	Caffé Latte	\$6
Espresso Corretto (with Sambuca, Brandy, or Grappa)			\$9

Alioli
Ristorante