

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

2oz

Taylor Fladgate 10 year old Tawny Port	\$12
Taylor Fladgate 20 year old TawnyPort	\$18

GRAPPA & DIGESTIVI

1oz

Grappa Bianca da Ponte	\$10
Grappa Nonino di Chardonnay & di Moscato	\$15
Grappa di Brunello di Montalcino, Fanti	\$18
Grappa Stravecchia 5 Anni	\$28
Grappa di Barbera Riserva 7 Anni	\$28
Grappa Cannubi Barolo	\$32
Amaro Averna – Amaro Montenegro	\$10
Amaro 33 – Pergoné – Fernet Branca – Amaro Amara	\$13
Amaro Nonino – Amaro Venti	\$14

DOLCI

Cheesecake \$14 dense and creamy New York style cheesecake with buttery graham cracker crust, fresh fruit compote	Tiramisú \$13 layered, espresso-dipped savoiardi biscuits and rich mascarpone cream, dusted with cocoa powder
Crème Brûlée \$14 traditional crème brulee made with real vanilla bean	Chocolate Tartufo \$13 traditional Italian chocolate gelato truffle
Chocolate Bomb \$14 decadent warm chocolate souffle with a molten chocolate heart (allow 10 minutes to prepare) - à la mode add \$4	Pecan Crostata \$16 buttery tart filled with caramelized pecans and brown sugar served warm with vanilla gelato

Dolci Platter \$38

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
--	--

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

