



# DOLCI

## **Budino di Pane**

Bourbon & caramel bread pudding, served warm with banana & chocolate ripple gelato 14.

## **Crème Brûlée all'Arancia Rossa**

Blood orange infused crème brûlée, brown sugar torched 14.

## **Crostata di Noci Pecan**

Candied pecans, dark chocolate shortbread crust, mascarpone gelato 14.

## **Passionfruit Cheesecake**

Blackberry & elderflower sorbetti, graham cracker crust, fresh blackberries 14

## **Torta al Cioccolato**

Flourless Callebaut chocolate cake, layers of pistachio & raspberry crema 14.

## **Gelati & Sorbetti**

Vanilla Mascarpone | Chocolate | Pistachio  
Hazelnut | Banana & Chocolate Ripple  
Blackberry Elderflower | Lemon  
per scoop 4.

## **CAFFÈ & TE**

Illy Espresso / Macchiato ..... 4.00  
Espresso Corretto ..... 6.00  
Extra Espresso Shot ..... 1.50  
Illy Cappuccino ..... 4.00  
Caffè Latte ..... 5.00  
Brewed Custom Coffee / Tea ..... 3.50

## **GRAPPA & DISTILLATI 1oz**

Bepi Tosolini, Most, Moscato ..... 12.  
Alexander Grappa Prosecco ..... 12.  
Nonino Amaro Quintessentia ..... 12.  
Nonino Grappa ..... 12.

## **COGNAC 1oz**

Courvoisier VS ..... 9.  
Hennessy VS ..... 9.  
Remy Martin VSOP ..... 11.

## **CAFFÈ SPECIALI 1.25oz**

**Caffè Nero** ..... 12.  
Grand Marnier, Kahlua & Brandy,  
brewed coffee, whipped cream  
**Irish Caffè** ..... 12.  
Irish Whiskey, sugar cube, brewed  
coffee, whipped cream, Irish Mist  
splash

## **AROMATIZZATI 1oz**

Baileys Irish Cream, Tia Maria,  
Frangelico, Kahlua, Amaretto,  
Sambuca, Drambuie, Cointreau, Irish Mist,  
Limoncello, B&B, Grand Marnier..... 8.

## **PORTI & VINI DOLCI 2oz**

Taylor Tawny 10-Year Old ..... 10.  
Taylor Tawny 20-Year Old ..... 13.