

---

# dolci

CHOCOLATE TRIFLE hazelnut cake, milk chocolate mousse, cocoa nib 9

CANNOLI<sup>^</sup> meyer lemon curd, mascarpone gelato, pistachios 5

ZEPPOLE coffee mousse, cherry preserves, chocolate coffee beans 9

CARAMEL APPLE BLONDIE brown butter, parmigiano walnut crumble, sour cream topping 8

SPIKED HOT CHOCOLATE<sup>^</sup> colombian dark chocolate ganache, ramazzotti, whipped cream 8

AFFOGATO<sup>^</sup> espresso, stracciatella gelato 6<sup>GF</sup>

## HOUSEMADE GELATI

stracciatella<sup>^GF</sup> | raspberry prosecco sorbetto<sup>^GF</sup>

caramel coconut cookie | chocolate raisin<sup>^GF</sup>

4 per scoop

## AFTER - DINNER DRINKS

### DESSERT WINE

Zibibbo 2011 Donnafugata Ben Ryé-Passito di Pantelleria 7

**Picolit | Verduzzo La Viarte Bianco delle Venezia 'Siùm'** 10 

Cherry Velenosi Visciole 12

Sagrantino 2012 Fratelli Pardi-Sagrantino di Montefalco Passito 10

Aleatico 2008 Masseria Li Veli-Passito Salenti 9

Trebbiano | Malvasia 2010-Volpaia Vin Santo 14

### AMARI

*Grape brandy infused with a secret recipe of herbs, flowers, aromatic bark, citrus peel and spices*

Fernet-Branca Milan 6

Branca Menta Milan 6

Ramazzotti Milan 5

Cynar Milan 5

Nonino Quintessentia Friuli 8

Santa Maria al Monte Florence 7

Montenegro Emilia Romagna 6

Varnelli dell'Erborista Marche 12

Amico Amaro Austin 7

Varnelli Sibilla Marche 12

Lucano Amaro Basilicata 7

Braulio Valtellina 8

Averna Sicily 8

### GRAPPA

Nardini Aquavite Riserva 10

Nardini Rue 10

Nardini Mandorla 12

Nonino di Merlot 8

Altesino di Brunello 9

Po' di Poli Elegante 10

---

<sup>GF</sup> Items made without gluten upon request    <sup>^</sup> Items contain trace amounts of alcohol

20% service charge applied to parties of 8 or more