

DESSERTS



Budino al Cioccolato 14

Creamy Milk Chocolate Custard

Topped with whipped Nutella, finished with a warm calvados caramello and crunchy hazelnut praline.



Panna Cotta Italiana 14

House-made Buttermilk Custard Topped with Refreshing Granita

A bright and zesty Piedmontese treat with a burst of Fruit, citrus-kissed custard and Sicilian pistachio in every spoonful.



Tiramisù Affogato 16

Hot Pulled Espresso Over Tiramisu Flavored Gelato

A reimagined pairing of classics –crunchy brown butter lady fingers, crowned with a velvety hazelnut mascarpone sabayon and topped with espresso hot fudge and a cocoa powder sprinkle.



Il Limone 15

Olive Oil Cake, Citrus Mousse & Candied Lemon Gelée

Light, aromatic olive oil cake meets airy vanilla mousse with a sparkling center of candied lemon, delicate, sweet, and unmistakably Italian.



Bomba Donuts 15

Ricotta Zeppole with Stone Fruit Dipping Jam

Crisp, golden ricotta donut holes flavored with citrus zest, served warm with house-made jam.

AFTER DINNER

Dessert Wine

Prunotto, Moscato D' Asti, Piedmont, IT 2021	16
Churchill's 10yr Tawny Port, Oporto, PT NV	18
Grahams 30 Years Tawny Port, Porto, PT NV	46
Rare Wine Co. Baltimore Rainwater Special Reserve, Madeira, PT NV	28
Donnafugata Ben Ryé, Passito di Pantelleria, Sicily, IT NV	42

Italian Liqueurs

Amaro Braulio	14
Amaro Nonino Riserva	30
Carlo Alberto Vermouth Riserva	18
Campari	14
Caravella Limoncello	14
Fernet Branca	14
Non-Alcoholic Pathfinder	12

Nightcaps

Bhakta 27:07 Armagnac	28
Moletto Grappa di Nebbiolo	17
Henry McKenna 10yr Bourbon	24
Old Fitzgerald 9yr Bourbon	75
WhistlePig 12yr Rye	52
The Macallan 18yr Scotch	100

Coffee & Hot Tea

Drip Coffee	4
Espresso	4
Cappuccino	5
Latte	5
Hot Tea	4