



# Dessert Menu

## SWEETS

<b>Cannolo Siciliano</b> Filled with Ricotta, Candied Orange & grated Chocolate	\$7
<b>Tiramisu</b> Layered Savoiardi Biscotti soaked in Espresso, Mascarpone Cream and Cocoa Powder Dust	\$12
<b>Torta di Mandorle e Polenta</b> Gluten free Almond Meal and Polenta Cake, Berry Compote and Vanilla Chantilly	\$13

## CHEESES

All cheeses served with Pears Balsamic and Figs Jam, Nuts and Crostini

<b>Gorgonzola 100gr</b>	\$12
<b>Grana Padano 100gr</b>	\$10
<b>Roman Pecorino 100gr</b>	\$10
<b>Assorted Cheese Platter 300gr</b>	\$27

## DESSERT COCKTAIL

<b>Chocolate Martini</b> Vanilla Vodka, Vodka, White Chocolate Liqueur	\$15
<b>Espresso Martini</b> Vanilla Vodka, Espresso, Illy Liqueur, Butterscotch	\$15

## DESSERT WINE

2015	Hauner Malvasia di Lipari	Sicilia, Italy	\$96
2015	Le Colombare, Recioto di Soave	Veneto, Italy	\$112

## COFFEE & TEA

<b>Coffee</b>	\$4.5
Decaf	\$0.5
Double Shot	\$0.5
Almond Milk	\$0.5

<b>Tea</b>	\$4
English Breakfast, Green Tea	
Chamomile, Peppermint	

## DIGESTIVS

<b>Limoncello</b>	\$ 9
<b>Grappa Barricata</b>	\$13
<b>Amaro Montenegro</b>	\$10
<b>Amaro Averna</b>	\$10
<b>Fernet Branca</b>	\$10
<b>Frangelico</b>	\$10
<b>Amaretto</b>	\$ 9
<b>Nocello</b>	\$ 9
<b>Tariquet Armagnac</b>	\$12
<b>Brandy Napoleon</b>	\$10