

# DESSERTS \$12

**Brown-Butterscotch Budino**  
*maple walnuts, walnut cream, black sea salt*

**Chocolate Coffee Tiramisu**  
*lady fingers, coffee mascarpone, candied cocoa nibs*

**Chocolate Carrot Cake**  
*orange cream cheese filling, candied ginger, pecans, carrot gelato*

**Apple Crostata**  
*pumpkin spice gelato, vanilla whipped cream*

## Gelati & Sorbetti

\$3 per scoop

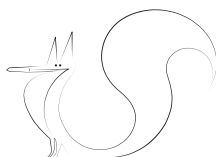
<i>banana-cognac</i>	<i>cherry</i>
<i>chestnut</i>	<i>concord grape</i>
<i>pumpkin spice</i>	<i>milk chocolate</i>
<i>vanilla</i>	<i>passion fruit</i>

## Seasonal Fruit \$8

**Artisanal Cheese Plate \$16**  
*fresh robiola, tartufino, big woods blue, apricot chutney, local honeycomb, candied nuts*

## Hot Teas & Coffee

<i>Loose leaf</i> \$5	<i>Espresso</i>	\$4
<i>Sencha Green</i>	<i>Cappuccino</i>	\$5
<i>Oolong, Jasmine</i>	<i>Coffee</i>	\$4
<i>Chamomile</i>		



# COCKTAIL

**Ginger Spice Hot Toddy** \$12  
*Old Forrester Bourbon, Laird's Apple Brandy, Spiced Ginger Honey, Lemon, Cinnamon*

**Sicilian Nail** \$12  
*Great King Street Artists Blend Scotch, Dumante Pistachio, Drambuie, Lemon Oil*

# TO FINISH

*Like Asti?*  
**Pedres 'Dolci Note' Moscato 2016** \$10  
*bubbly, white flowers, white peach, lemon marmalade* Sardinia IGT

*Like Sauternes?*  
**Librandi Le Passule Vino Passito 2009** \$15  
*100% Mantonico Bianco, nutty with accents of fig and orange peel* Calabria

*Like Tokaji?*  
**Donnafugata 'Ben Rye' 2014** \$10  
*100% Zibbibo, dried figs, honey, baked peaches* Passito di Pantelleria DOC

*Like Vinsanto?*  
**Botromagno 'Gravisano' 2008** \$12  
*100% Malvasia, candied apricot, toffee, coffee* Murgia IGT

*Like Port?*  
**Fratelli Pardi Sagrantino di Montefalco 2010** \$20  
*100% Sagrantino grapes, dark chocolate and coffee hints that also have rich tannins* Umbria

# FEELIN' FANCY

**Negro Angelo & Figli 'Birbet' 2015** \$32  
*fruity, sparkling dessert wine that can be enjoyed paired with a dessert or by itself - strawberry, raspberry and a hint of watermelon* 375 ML Roero Brachetto

# DIGESTIVI

**Italian Irish Coffee** \$11  
**Poli Miele** \$9  
*grappa with acacia honey*

**CH Cream Limoncello** \$9  
**Poli Elegante** \$12  
*grappa of pinot noir*

**Pallini Limoncello** \$9  
**Poli Sarpa Barrique** \$9  
*grappa of barrel-aged merlot & cabernet*

**Nardini Tagliatella** \$9