

DESSERT

- Pistachio Budino** \$11
meyer lemon chantily, strawberry coulis, toasted pistachios
- Spiced Brioche con Gelato** \$12
banana cognac gelato, chocolate anglaise, toasted pecans
- Chocolate Buffalo Ricotta Cheesecake** \$12
milk chocolate cremeux, kumquats, blood orange
- Apple Crostata** \$12
cinnamon gelato, thyme chantilly cream

Gelati & Sorbetti

\$3 per scoop

<i>vanilla</i>	<i>milk chocolate</i>
<i>banana cognac</i>	<i>coconut</i>
<i>brown butter pecan</i>	<i>blood orange</i>
<i>pistachio</i>	<i>passion fruit</i>

Seasonal Fruit \$8

Artisanal Cheese Plate \$16
trio of imported and domestic cheeses

Cocktail

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

Hot Teas

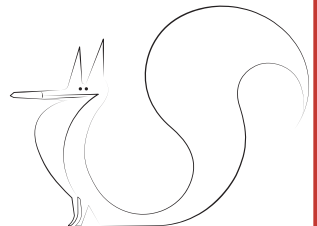
Loose leaf \$5

*Sencha Green
Oolong
Jasmine
Chamomile*

Proudly brewing



SPARROW
COFFEE ROASTERY



SOUTHERN SWEETS

\$10

Like Asti?

Pedres 'Dolci Note' Moscato 2015
bubbly, white flowers, white peach, lemon marmalade

Sardinia IGT

Like Sauternes?

Mastroberardino 'Melizie' Fiano 2012
100% Fiano, apricot jam, dried golden raisins, liquid gold

Irpinia DOC

Like Tokaji?

Donnafugata 'Ben Rye' 2013
100% Zibibbo, dried figs, honey, baked peaches

Passito di Pantelleria
DOC

Like Tawny Port?

Masseria 'Li Veli' 2008
*jammy berries, plush plum, dark chocolate
100% Aleatico, a grape you may never see again*

Salento IGT

Like Vinsanto?

Botromagno 'Gravisano' 2008
*100% Malvasia, candied apricot, toffee, coffee, sun-dried
for 35 days then into barrels for over 3 years*

Murgia IGT

DIGESTIVI

Italian Irish Coffee	\$11	Poli Miele	\$9
CH Cream Limoncello	\$9	<i>grappa with acacia honey</i>	
Pallini Limoncello	\$9	Poli Elegante	\$12
Nardini Tagliatella	\$10	<i>grappa of pinot noir</i>	
		Poli Sarpa Barrique	\$9
		<i>grappa of barrel-aged merlot & cabernet</i>	