

DESSERTS \$12

Ricotta Cheesecake

blueberry basil compote, black pepper sablé, blueberry whipped cream (v)*

Strawberry Almond Tart

almond butter gelato, macerated strawberries, candied almonds (v/n)*

Chocolate Semifreddo

dark chocolate mousse, mascarpone, cocoa shortbread, creme fraiche (gf)*

Caramel Budino

chocolate graham crumble, marshmallow fluff (gf/v*)*

Seasonal Fruit \$8

Gelati & Sorbetti

\$3 per scoop

<i>butter pecan</i>	<i>banana-pineapple</i>
<i>mint cookies & cream</i>	<i>blackberry cassis</i>
<i>strawberry swirl</i>	<i>dark chocolate</i>
<i>vanilla</i>	<i>raspberry white chocolate</i>

Artisanal Cheese Plate \$16

sottocenere, tiger lily, pecorino dolce, citrus marmellata, local honeycomb, candied nuts

((gf) gluten-free • (v) vegetarian • (n) nuts

Hot Teas & Coffee

coffee, espresso \$4
cappuccino, latte \$5
chamomile, jasmine, oolong, sencha \$5

Italian Irish Coffee \$12

buffalo trace, averna, chocolate, coffee & fernet menta cream



COCKTAIL

Sicilian Nail

\$12

Great King Street Artists Blend Scotch, dumante pistachio, drambuie, lemon oil

AMARI

\$6 for 1oz | \$9 for 2oz

In the Italian culture - no meal is complete without an Amari. Herbaceous, flavorful and a natural way to settle your stomach after a night of fantastic pasta and pizza!

Amaro Lucano	Basilicata
Amaro Silano	Calabria
Averna	Sicily
Braulio	Valtellina
Cinpatrazzo	Chicago
Cynar	Sicily
Fernet Branca	Milano
Fernet Branca Menta	Milano
Meletti	Le Marche
Montenegro	Bologna
Ramazotti	Milano

AFTER DINNER

like asti?

Pedres 'Dolci Note' Moscato 2017

bubbly, white flowers, white peach, lemon marmalade

\$10

Sardinia

like sauternes?

Librandi Le Passule Vino Passito 2016

100% Mantonico Bianco, nutty with accents of fig and orange peel

\$13

Calabria

like tokaji?

Donnafugata 'Ben Rye' 2016

100% Zibbibo, dried figs, honey, baked peaches

\$14

Sicily

like vinsanto?

Botromagno 'Gravisano' 2008

100% Malvasia, candied apricot, toffee, coffee

\$13

Puglia

like port?

Canicatti Sciuscia Nero d'Avola 2012

late harvest Nero d'Avola that drinks like ruby port

\$12

Sicily