

DESSERTS \$12

Amaretti Sandwich Cookies

3 per order, choice of gelato

Coconut Budino

cherry compote, whipped cream, toasted coconut

Rosemary-Orange Sponge Cake

ricotta-cream cheese filling, orange marmalade, greek yogurt gelato

Torta di Cioccolato

milk chocolate mousse, hazelnut crust, salted caramel

Gelati & Sorbetti

\$3 per scoop

<i>greek yogurt</i>	<i>blueberry-peach</i>
<i>cherry garcia jr.</i>	<i>dark chocolate</i>
<i>salted caramel</i>	<i>pink limoncello</i>
<i>vanilla</i>	<i>roasted pineapple-coconut</i>

Seasonal Fruit \$8

Artisanal Cheese Plate \$16

robiola di bosina, pecorino boschetto, three sisters, cherry-cocoa nib conserva, 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

Sicilian Nail

Great King Street Artists Blend Scotch, Dumante Pistachio, Drambuie, Lemon Oil

\$12

TO FINISH

Like Asti?

Pedres 'Dolci Note' Moscato 2016

bubbly, white flowers, white peach, lemon marmalade

\$10

Sardinia IGT

Like Sauternes?

Librandi Le Passule Vino Passito 2009

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

\$15

Calabria

Like Tokaji?

Donnafugata 'Ben Rye' 2014

100% Zibbibo, dried figs, honey, baked peaches

\$10

Passito di Pantelleria DOC

Like Vinsanto?

Botromagno 'Gravisano' 2008

100% Malvasia, candied apricot, toffee, coffee

\$12

Murgia IGT

Like Port?

Fratelli Pardi Sagrantino di Montefalco 2010

100% Sagrantino grapes, dark chocolate and coffee hints that also have rich tannins

\$20

Umbria

FEELIN' FANCY

Negro Angelo & Figli 'Birbet' 2015

fruity, sparkling dessert wine that can be enjoyed paired with a dessert or by itself – strawberry, raspberry and a hint of watermelon

\$32

375 ML

Roero Brachetto

DIGESTIVI

Italian Irish Coffee

\$11

Poli Miele

grappa with acacia honey

\$9

Pallini Limoncello

\$9

Poli Elegante

grappa of pinot noir

\$12

Nardini Tagliatella

\$9

Poli Sarpa Barrique

grappa of barrel-aged merlot & cabernet

\$9