

# DESSERT

**Chocolate Coffee Caramel Budino** \$11  
*caramelized bananas, banana whipped cream*

**Torta Gattopardo** \$12  
*pistachio and ricotta mousse cake, white chocolate glaze, raspberry sorbet*

**Buffalo Ricotta Cheesecake** \$12  
*sour cherry compote, vanilla sablée crust, brown sugar streusel*

**Cherry-Peach Crostata** \$12  
*vanilla gelato*

## Gelati & Sorbetti

\$3 per scoop

<i>blueberry</i>	<i>coconut</i>
<i>mint</i>	<i>milk chocolate</i>
<i>peaches &amp; cream</i>	<i>passion fruit</i>
<i>pistachio</i>	<i>raspberry</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

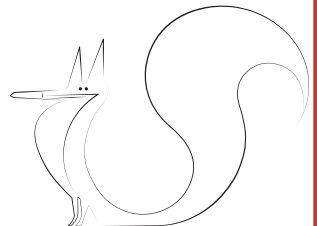
**Loose leaf** \$5

*Sencha Green  
Oolong  
Jasmine  
Chamomile*

*Proudly brewing*



**SPARROW**  
COFFEE ROASTERY



# SOUTHERN SWEETS

*Like Asti?*

**Pedres 'Dolci Note' Moscato 2015** \$10  
*bubbly, white flowers, white peach, lemon marmalade* Sardinia IGT

*Like Sauternes?*

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

*Like Tokaji?*

**Donnafugata 'Ben Rye' 2013** \$10  
*100% Zibibbo, dried figs, honey, baked peaches* Passito di Pantelleria DOC

*Like Vinsanto?*

**Botromagno 'Gravisano' 2008** \$12  
*100% Malvasia, candied apricot, toffee, coffee, sun-dried for 35 days then into barrels for over 3 years* Murgia IGT

*Like Port?*

**Fratelli Pardi Sagrantino di Montefalco 2010** \$20  
*100% Sagrantino grapes can go toe to toe with any of the world's best vintage Ports - dark chocolate and coffee hints that also have rich tannins* Umbria

# FEELIN' FANCY

\$32

**Negro Angelo & Figli 'Birbet' 2015** 375 ML  
*fruity, sparkling dessert wine that can be enjoyed paired with dessert or by itself on the patio! strawberry, raspberry and a hint of watermelon* Roero Brachetto DOCG

# 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 &amp; cabernet</i>	