

# DESSERTS \$12

## Honey Semifreddo

*orange marmalade, vanilla crisp, orange-thyme sorbetto*

## Ricotta Frittelle

*apple compote, candied pecans, cinnamon gelato*

## Chocolate Mousse Cake

*ganache, malted milk jam, bruléed pears*

## Mascarpone Budino

*raspberry preserve, almond florentine, berry crumble*

## Gelati & Sorbetti

\$3 per scoop

<i>cinnamon</i>		<i>dark chocolate</i>
<i>malted milk</i>		<i>orange-thyme</i>
<i>salted caramel</i>		<i>raspberry</i>
<i>vanilla</i>		<i>roasted pineapple-coconut</i>

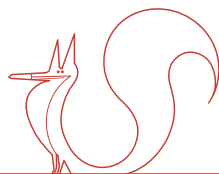
## Seasonal Fruit \$8

## Artisanal Cheese Plate \$16

*robiola di bosina, pecorino boschetto, three sisters*

## Hot Teas & Coffee

Loose leaf \$5		<i>espresso</i>	\$4
<i>sencha green</i>		<i>cappuccino</i>	\$5
<i>oolong, jasmine</i>		<i>coffee</i>	\$4
<i>chamomile</i>			



## COCKTAILS

Sicilian Nail \$12  
*Great King Street Artists Blend Scotch, dumante pistachio, drambuie, lemon oil*

## TO FINISH

*like asti?*

Pedres 'Dolci Note' Moscato 2017 \$10  
*bubbly, white flowers, white peach, lemon marmalade* *Sardinia IGT*

*like sauternes?*

Librandi Le Passule Vino Passito 2009 \$15  
*100% Mantonic 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
		<i>grappa with acacia honey</i>	
Pallini Limoncello	\$9	Poli Elegante	\$12
Nardini Tagliatella	\$9	<i>grappa of pinot noir</i>	
		Poli Sarpa Barrique	\$9
		<i>grappa of barrel-aged merlot &amp; cabernet</i>	