

# DESSERT

- Chocolate Coffee Caramel Budino** \$11  
*caramelized bananas, banana whipped cream*
- Buffalo Ricotta Cheesecake** \$12  
*sour cherry compote, vanilla sablée crust, brown sugar streusel*
- Blueberry-Peach Crostata** \$12  
*fior di latte gelato*



## Scazzetta del Cardinale

\$12

*limoncello soaked sponge cake,  
robiola pastry cream,  
strawberry glaze, vanilla gelato*

## Gelati & Sorbetti

\$3 per scoop

<i>mint</i>	<i>coconut</i>
<i>pistachio</i>	<i>milk chocolate</i>
<i>hazelnut dacquoise</i>	<i>passion fruit</i>
<i>vanilla</i>	<i>yellow watermelon</i>

**Seasonal Fruit** \$8

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

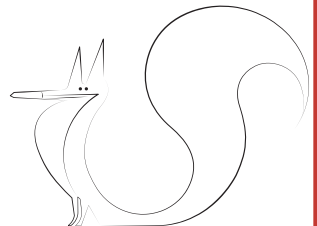
Proudly brewing



## Hot Teas

Loose leaf \$5

*SenchaGreen* | *Jasmine*  
*Oolong* | *Chamomile*



# SOUTHERN SWEETS

*Like Asti?*

**Pedres 'Dolci Note' Moscato 2016** \$10  
*bubbly, white flowers, white peach, lemon marmalade* Sardinia IGT

*Like Sauternes?*

**Librandi Le Passule Vino Passito 2009** \$15  
*100% Mantónico 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

## COCKTAIL

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

## FEELIN' FANCY

**Negro Angelo & Figli 'Birbet' 2015** \$32  
*fruity, sparkling dessert wine that can be enjoyed paired with a dessert or by itself on the patio! strawberry, raspberry and a hint of watermelon!* 375 ML  
Roero Brachetto DOCG

## DIGESTIVI

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