

DESSERTS \$12

Limoncello Cheesecake

white chocolate ganache, persimmons, molasses-pine nut tuile (n/v*)*

Ricotta Frittelle

apple compote, candied pecans, cinnamon gelato (n/v)*

Chocolate Ganache Mousse

malted milk jam, pears, indulgence cake (gf)*

Maple Budino

pumpkin seed brittle, cranberries, maple crystals (gf/v)

Gelati & Sorbetti

\$3 per scoop

<i>cinnamon</i>	<i>apple cider</i>
<i>cookies & cream</i>	<i>dark chocolate</i>
<i>malted milk</i>	<i>quince</i>
<i>vanilla</i>	<i>roasted pineapple-coconut</i>

Seasonal Fruit \$8

Artisanal Cheese Plate \$16

*sottocenere, tiger lily, ubriacone,
apple butter, local honeycomb, candied nuts*

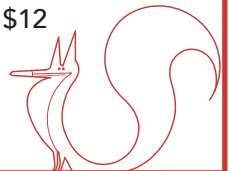
((gf) gluten-free • (v) vegetarian • (n) nuts

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*



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 \$13
100% Mantonic Bianco, nutty with accents of fig and orange peel Calabria

like tokaji?

Donnafugata 'Ben Rye' 2014 \$14
100% Zibbibo, dried figs, honey, baked peaches Passito di Pantelleria DOC

like vinsanto?

Botromagno 'Graviso' 2008 \$13
100% Malvasia, candied apricot, toffee, coffee Murgia IGT

like port?

Canicatti Sciuscia Nero d'Avola 2012 \$12
late harvest Nero d'Avola that drinks like ruby port, macerated prunes meets Brazil nut... very unique Sicily

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

Pallini Limoncello	\$9	Poli Miele	\$9
Nardini Tagliatella	\$9	<i>grappa with acacia honey</i>	
		Poli Elegante	\$12
		<i>grappa of pinot noir</i>	
		Poli Sarpa Barrique	\$9
		<i>grappa of barrel-aged merlot & cabernet</i>	