

DESSERTS \$12

Brown-Butterscotch Budino
maple walnuts, walnut cream, black sea salt

Buffalo Ricotta Cheesecake
sour cherry compote, vanilla sablée crust, brown sugar streusel

Chocolate Carrot Cake
orange cream cheese filling, candied ginger, pecans, carrot gelato

Apple Crostata
pumpkin spice gelato, vanilla whipped cream

Gelati & Sorbetti

\$3 per scoop

<i>mint</i>	<i>coconut</i>
<i>pistachio</i>	<i>concord grape</i>
<i>pumpkin spice</i>	<i>milk chocolate</i>
<i>vanilla</i>	<i>passion fruit</i>

Seasonal Fruit \$8

Artisanal Cheese Plate \$16
fresh robiola, tartufino, big woods blue, apricot chutney, local honeycomb, candied nuts

Hot Teas & Coffee

<i>Loose leaf \$5</i>	<i>Espresso</i>	<i>\$4</i>
<i>Sencha Green</i>	<i>Cappuccino</i>	<i>\$5</i>
<i>Oolong, Jasmine</i>	<i>Coffee</i>	<i>\$4</i>
<i>Chamomile</i>		



COCKTAIL

Ginger Spice Hot Toddy \$12
Old Forrester Bourbon, Laird's Apple Brandy, Spiced Ginger Honey, Lemon, Cinnamon

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

TO FINISH

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% Mantonico 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
grappa with acacia honey

CH Cream Limoncello \$9
Poli Elegante \$12
grappa of pinot noir

Pallini Limoncello \$9
Poli Sarpa Barrique \$9
grappa of barrel-aged merlot & cabernet

Nardini Tagliatella \$9