

- Desserts -

Pistachio Crème Brûlée \$14

served with a white chocolate & pistachio shortbread cookie

Chocolate Cheesecake (*Gluten-Free*) \$13

basque-style crustless chocolate cheesecake with chocolate-cherry sauce, whipped cream & amarena cherries

Lemon Cake \$14

layered with cream cheese frosting & lemon curd, with whipped cream & candied citrus

Double Scoop (*Gluten-Free*) \$8

Choice of housemade:

Poached Pear Sorbet (*Vegan*),

Salted Caramel Gelato

Mocha Java Chip Gelato

or Vanilla Gelato

Add Irish Cream or Kahlúa + \$6

Affogato (*Gluten-Free*) \$10

Espresso poured over **your choice** of Gelato

- Decaf Espresso available -



*All of our desserts are made in-house
and most are available to-go!*

After Dinner Drinks

- Coffee, Espresso & Hot Drinks -

Regular or Decaf

Espresso \$4

Americano (Cup of Coffee) \$5

Doppio (double shot) \$6

Cappuccino or Latte \$6

Con Panna (whipped cream) + \$2

Add a shot of Irish Cream or Kahlúa + \$6

Hot Tea (*variety of flavors*) \$4

- Dessert Cocktails \$15 -

Up All Night* Espresso Martini

made with vodka & meletti chocolate liqueur

**can be made with decaf espresso per request*

Let It Linger

amaretto, cappelletti bitter aperitivo,

chocolate bitters & orange juice

Can't Help Falling in Love

peanut butter & banana infused Castle & Key bourbon,
meletti chocolate liqueur, banana syrup & chocolate bitters

- Digestifs & Cordials -

Housemade Limoncello \$8

Meletti Amaro \$6 Meletti Fernet \$7

Fernet Branca \$8 Asbach Brandy \$11

Kelt VSOP Cognac \$14

Laribotte Sauternes 2020 \$15

Warre's Otima 10 Year Port \$16

Volpaia Vinsanto 2015 \$28