

SWEET TOOTH

APPLE PIE A LA MODE \$18

spiced candied nuts | phyllo nest | cookie butter gelato

NUTELLA LAVA CAKE \$20

miso caramel | wafer | salted brown butter gelato

VANILLA CREME BRULEE \$18

orange blossom pistachio shortbread

HOUSE-MADE GELATO OR SORBET \$15

seasonal flavors

SPECIALITY COFFEES

ESPRESSO CON PANNA \$8

“espresso with cream” | single or double shot of espresso, topped with a dollop of whipped cream

CORTADO \$8

single or double espresso equal parts espresso & steamed milk

AFFOGATO \$9

single or double espresso poured over house-made vanilla gelato

RED EYE \$9

drip coffee | double shot of espresso

PORT & SWEET WINE 2 oz.

sandeman 10 yr. **\$15**

graham's tawny 20 yr. **\$20**

graham's tawny 30 yr. **\$40**

taylor's fladgate tawny 40 yr. **\$68**

antineri | muffato della sala **\$33**

donnafugata | ben rye | passito di pantelleria **\$28**

michele chiaro | moscato d'asti **\$17**

chateau laribotte | sauternes **\$16**

AFTER DINNER LIQUEUR 2 oz.

grand marnier cuvee du centenaire **\$65**

amaro averna **\$16**

fernet branca **\$16**

limoncello **\$16**

amaretto **\$16**

drambuie **\$16**

frangelico **\$14**