

Desserts

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torta al caffè 20

amaretto, sbrisolona, espresso

pina colada 21

coconut mousse, malibu rum, roasted pineapple

apricot peach charlotte 20

ladyfinger, chamomile, bergamot bavarian

house-made gelato or sorbet

by the scoop

1 scoop 6

2 scoops 12

3 scoops 18

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 12

single or double espresso, poured over house-made vanilla gelato

red eye 9

drip coffee, double shot of espresso

v= vegan vg=vegetarian gf=gluten free

For parties of 6 or more, a 20% Staff Charge is added to menu prices and is distributed entirely to service staff performing the service. All prices and charges are subject to applicable taxes, currently 7.75%. Additional gratuities may be offered at your discretion.

Ports & Sweet Wines

sandeman 10 yr. 15

taylor's tawny
20 yr. 20

graham's tawny
20 yr. 20

graham's tawny
30 yr. 40

taylor's fladgate
tawny 40 yr. 68

michele chiaro,
moscato d'asti, it 16

antinori, muffato
della sala, it 33

far niente, dolce,
usa 30

inniskillin,
ice wine, can 35

After Dinner Liqueurs

grand marnier
cuvée du
centenaire 65

amaro averna 16

fernet branca 16

limoncello 16

amaretto 16

drambuie 15

frangelico 14