



## DESSERTS // \$12

### Torrone

piemontese nougat semifreddo, hazelnut cake, warm chocolate sauce

### Tortino al Cioccolato

chocolate cake, banana mousse, peanut butter gelato

### Bomboloni

strawberry filled doughnuts, vanilla white chocolate sauce

### Ciliegia

limoncello crema, moscavado meringue and cherry sorbet

### Panna Cotta al Cocco

coconut panna cotta, passion fruit foam, hibiscus gelee, coconut shortbread

### Affogato

ramazzotti amaro gelato and espresso

### Sorbetti e Gelati

a selection of freshly-spun sorbet and gelato

## COMPOSED CHEESEPLATES

plate of three cheeses // \$12

tasting of all 6 cheeses // \$22

## DESSERT WINES

Glass // Bottle

Moscato d'Asti // Bera 14 // 56  
Piemonte, Italy 2009 750ml

Torcolato // Maculan 17 // 90  
Veneto, Italy 2005 375ml

Vernaccia di Oristano, Antico Gregori // Contini 21 // 189  
Sardegna, Italy NV 500ml

Jurançon Moelleux // Domaine Cauhape 12 // 48  
Southwest France 2006 375ml

Riesling Ice Wine, S.L.C. // Mission Hill Family Estate 30 // 151  
Okanagan Valley, Canada 2004 375ml

Vintage Porto // Dow's 30 // 235  
Douro Valley, Portugal 1985 750ml

Madeira, Bual // d'Oliveira 26 // 347  
Madeira, Portugal 1968



## COFFEE

### French Press - Coffee Afficionado

**\*Origins in Blend\***

*ethiopian sidamo/ethiopian yirgacheffe  
costa rican don mayo*

small press - one to two servings // 7  
large press - three to four servings // 14

### Espresso -Coffee Afficionado // 4

**\*Origins in Blend\***

*ethiopian sidamo/brazil cerrado yellow bourbon  
guatemala antigua finca la florenia*

## TEA // 4.5

### Verbena

intense lemon-flavored herb

### Mint

wild Armenian mint

### Organic Chamomile Medley

sweet honey-like with a hint of mint

### White Peony

mild yet rich while very low in caffeine

### Genmaicha

popped rice and sencha green tea

### Pu-erh

loose leaf Pu-erh tea with organic ginger

### Jasmine Dragon Pearl

fragrant, sweet and very aromatic



## FOR A RELAXED AFTERNOON

### GRAPPA and AQUAVITE

#### Steel Aged

Jacopo Poli Moscato // 23  
Jacopo Poli Sassicaia // 36  
Jacopo Poli Traminer // 15  
San Leonardo Gonzaga // 24  
Bertagnolli Amarone // 18

#### Wood Aged

Berta Bric del Gaian  
Moscato d'Asti 1994 // 28  
Allegrini Amarone // 16

#### Infused

Nardini Aquavite di Ruta // 12

### SCOTCH

#### Single Malt

Lagavulin 16yr // 20  
Ardbeg 10yr // 16  
Talisker 10yr // 19  
Macallan 12yr // 20  
Macallan 18yr // 26  
Macallan Fine Oak 21yr // 75  
Oban 14yr // 19  
Glenlivet 12yr // 16  
Glenmorangie Signet // 35

#### Blended

Johnny Walker  
Blue Label // 38  
Black Label // 14  
Chivas Regal // 14  
Dewar's // 12

### BRANDY

Maison Surrenne Unblended  
Grande Champagne Cognac 1946 // 75  
Petite Champagne Cognac // 14  
Pierre Ferrand 10yr Amber Cognac // 18  
J. Poli Arzente Trebbiano di Soave // 26  
J. Poli Ciliege // 26  
Remy Martin 1738 Accord Royal // 17  
Boulard Grand Solage Calvados // 13  
Albert Camut 12 ans d'age Calvados // 25  
Badel 4yr Slivovitz // 9

### AMARO

Cynar // 10  
Santa Maria al Monte // 11  
Averna // 11  
Fernet Branca // 11  
Montenegro // 12  
Ramazzotti // 10  
Nonino // 13  
Nardini // 12

### LIQUEUR

Romana Sambuca // 14  
Lazzaroni Amaretto // 12  
Bottega Limoncello // 12  
Chartreuse, Green or Yellow // 11  
Benedictine // 11  
Cointreau // 12  
Drambuie // 12  
Frangelico // 11  
Kahlua // 12  
Bailey's Irish Cream // 12  
Nardini Aqua di Cedro // 11  
Nardini Mandorla // 13  
Grand Marnier // 14  
Framboise Montbisou // 15  
Mandarine Napoleon // 11

### SHERRY

Emilio Lustau,  
Light Fino, Jarana // 7  
Manzanilla, Papirusa // 7  
Rare Oloroso, Eperatriz Eugenia // 10