
DESSERT

DARK CHOCOLATE CREMA 14

amarena cherry, walnut cookie, whipped ricotta

CHEESECAKE “BRUSCIATA” 15

roasted apples, salted caramel, brown sugar streusel

BRIOCHE BREAD PUDDING 15

vanilla anglaise, valhrona chocolate, mascarpone

OLIVE OIL POLENTA CAKE 14

limoncello glaze, rosemary, citrus marmellata

SOFT SERVE GELATO 12

seasonal flavors, pizelle cookie

AFFOGATO 10

gelato, espresso, biscotti

COFFEE/TEA

drip coffee 4

espresso 5

double espresso 6

latte 6

macchiato 6

cappuccino 6

tea 4

black or green

ORA

AFTER DINNER WINES (3 oz.)

BROADBENT 10 YEARS OLD MALMSEY 14

**CERETTO MOSCOTO D’ASTI I VIGNAIOLI
DI S. STEFANO (6OZ) 15**

PRINCE DE SAINT-AUBIN SAUTERNES (6OZ) 16

PENFOLDS GRANDFATHER TAWNY 25

DOW’S VINTAGE PORT 1994 40

COCKTAILS

ORA ESPRESSO MARTINI 16

mr. black | vanilla vodka | faretti biscotti

house made dalgona | big bear bitters

AFTER DINNER DRINKS

Ask about our full menu of amaro, grappa, cordials and liqueurs.

ORA