
DESSERT

MILK CHOCOLATE CREME BRULEE 14
sea salt almond crumble

CHEESECAKE “BRUSCIATA” 15
amarena cherries, brown sugar streusel, anglaise

BRIOCHE BREAD PUDDING 15
vanilla anglaise, valhrona chocolate, mascarpone

PISTACHIO TORTA 15
blood orange coulis, whipped crema

SOFT SERVE GELATO COPETTE 12
fiore de latte:
fennel pollen, honey, sea salt, evo, pizelle cookie
add a shot of pistachio cream liqueur: 6

seasonal selection:
rotating flavors and toppings, ask your server

AFFOGATO 10
gelato, espresso, biscotti

COFFEE/TEA

drip coffee 4 latte 6
espresso 5 macchiato 6
double espresso 6 cappuccino 6

tea 4
black or green

ORA

AFTER DINNER WINES (3 oz.)

LUSTAU EAST INDIA SOLERA SHERRY 12

**CERETTO MOSCOTO D’ASTI I VIGNAIOLI
DI S. STEFANO 15**

PRINCE DE SAINT-AUBIN SAUTERNES 16

PRESIDENTIAL TAWNY PORTO 15

**CAMPOBELLO VILLA DI CAMPOBELLO
“IL SANTO” VIN SANTO 12**

COCKTAILS

DOLCE BIONDA 17
lunazul reposado, faretti biscotti, passionfruit
coconut milk, fresh citrus

VELLUTO ROSSO 17
gin lane 1751, rhubarb aperitivo, raspberry shrub,
carpano antica, white soy vanilla foam

DIGESTIVOS

served neat or on the rocks

M&M 15
siete misterios mezcal and montenegro amaro

LA STRETTA DI MANO 12
fernet branca and fernet branca menta

ORA