



*Most of our desserts are made in-house using fresh,  
locally-sourced ingredients.*

<b>Tiramisu</b>	8.00
<i>Layered ladyfingers soaked in espresso coffee and liquor with mascarpone cheese and dusted with cocoa</i>	
<b>Cannoli alla Siciliana</b>	8.00
<i>Sicilian ricotta pastries</i>	
<b>Cookie Plate</b>	8.00
<i>A sampling of Italian biscotti from around the country</i>	
<b>Bonet</b>	8.00
<i>Coffee flavored custard with amaretto cookie crumbles</i>	
<b>Torta Caprese</b>	8.00
<i>Flourless chocolate almond cake with strawberries</i>	
<b>Gelato and Sorbetto</b>	8.00
<i>Ask your server about today's selection of flavors (Add chocolate sauce 1.00)</i>	

## AFTER DINNER AFFOGATI

<b>Affogato</b>	9.00	<b>Affogato Luna</b>	13.00
<i>Vanilla gelato with espresso</i>		<i>Vanilla gelato, prosecco, limoncello</i>	
<b>Affogato Scuro</b>	11.00	<b>Hard Affogato</b>	13.00
<i>Vanilla gelato, espresso, chocolate sauce</i>		<i>Vanilla gelato, espresso, Averna, Amaretto</i>	

## AFTER DINNER DRINKS

### PORT

<i>Dow's Late Bottled 2000</i>	10.00
<i>Dow's 10yr Tawny</i>	14.00

### GRAPPE, LIQUORI E DIGESTIVI

<i>Amaretto Di Sarrono</i>	10.00
<i>Amaro, Averna</i>	9.50
<i>Amaro, Montenegro</i>	9.50
<i>Fernet-Branca, Milano</i>	9.75
<i>Fernet-Menta, Milano</i>	9.75
<i>Frangelico, Canele</i>	9.75

### GRAPPE, LIQUORI E DIGESTIVI

<i>Baileys</i>	9.50
<i>Limoncello, Amalfi</i>	8.95
<i>Sambuca, Molinari</i>	9.75
<i>Tuaca, Livorno</i>	8.50
<i>Carpene Malvolti</i>	11.00
<i>G. Amarone, Bertagnolli</i>	18.00
<i>Moscato Bertagnolli</i>	18.00
<i>G. Bertagnolli 1870</i>	29.00
<i>Sarpa di Poli</i>	20.00
<i>Poli Morbida</i>	14.00
<i>Nardini</i>	12.00