



Est. 2016

## Dessert to indulge

<b>biscotti</b> baci di alassio, cantuccini, mandorle assortite, brutti ma buoni	9
<b>castagnole</b> freshly fried doughnuts, anise sugar, salty bourbon caramel sauce	10
<b>torrone</b> honey & nut nougatine semifreddo, warmed fudge sauce, amarena cherries	11
<b>crostata al cioccolato</b> chocolate caramel tart, chocolate crust, almonds, chocolate ganache	12
<b>pera al zabaglione</b> poached pear, chocolate zabaglione, almond chocolate sponge	12
<b>zuppa inglese</b> strawberry & rhubarb, vanilla sponge & custard, sherry wine & cream, walnut	13
<b>fondente</b> chocolate espresso “cheesecake,” coffee mascarpone cream, coco nib tuile, sorbet	14
<b>nocciolato</b> praline parfait coated in hazelnut chocolate with cherry-raspberry sauce	15
<b>pannacotta di cocco</b> coconut panna cotta, pistachio sponge, gelato, rum pineapples, tuile	15
<b>please choose two flavors...</b>	
- gelato - vanilla / pistachio / hazelnut	9
- sorbet - chocolate / mixed berry/ banana~passion fruit	9

### to finish...

COFFEE	TEA	AMARO
- espresso -	4	- assam (black) - 5
- macchiato -	4.25	- pu-erh mini tuo-cha (black) - 5
- café latte -	5	- earl grey blend (black) - 5
- cappuccino -	5	- lapsang souchong (black) - 5
- americano -	4	- gunpowder (green) - 5
		- fernet branca - 12
		- meletti - 14
		- s. maria al monte - 13
		- montenegro - 15
		- sibilial - 15
		- dell'erborista - 15
		- nardini - 18
		- nonino - 18
		- barolo chinato - 18
		<b>GRAPPA</b>
		- poli miele - 13
		- poli traminer - 15
		- nonino moscato - 18
		- poli torcolato - 21
		- poli barrique - 21
		- braida - 25
		- berta barbera - 31

  

SPECIALTY COFFEE DRINKS	TISANE
- bicerin -	6
- mochaccino -	6
- hot chocolate -	6
	- red oz (rooibos) - 5
	- chamomile & lavender - 5
	- fresh mint - 5
	- mugicha (roasted barley) - 5

  

DESSERT WINE - PORT	DIGESTIVI
- moscato d asti- saracco	25
- brachetto d'aqui - braida 350ml	27
- warre's, tawny 10 years	14
- zibbibo ben rye - passito di pantelleria	15
- vin santo - san felice, italy	18
	- bailey's - 10
	- sambuca white romana - 11
	- sambuca black romana - 11
	- limoncello arvero - 11
	- caffè borghetti, italy - 12
	- anisette - 12
	- hardy v.s. - 12
	- frangelico - 13
	- amaretto lazzaroni - 13
	- hennessy v.o.s.p - 20



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