

DOLCI

BISCOTTO

Traditional Italian almond and pistachio crispy biscuit.
Perfect for dipping in coffee 2.10

AFFOGATO

A scoop of La Paloma vanilla gelato with a shot of espresso 6.00

TORTA CALDA AL CIOCCOLATO

Warm, flourless Lindt dark chocolate cake with a creamy
chocolate centre 10.00 *add a scoop of vanilla La Paloma gelato 3.50*

TIRAMISÙ

Layers of espresso dipped lady fingers, Marsala wine & marscapone
cheese 9.00

CRÈME BRÛLÉE

The traditional creamy egg custard, crunchy caramel glaze 8.50

TORTA DI POLENTA

Warm orange, almond flour, & cornmeal polenta cake,
orange caramel sauce 9.00 *contains nuts*

GELATO E SORBETTO

From La Paloma Artisanal Gelateria:

Vanilla Gelato / Chocolate Gelato 7.50

Frutti di Bosco Sorbetto  / Limone Sorbetto  7.50

SPECIALTY COFFEES 1 oz

SPANISH

Dujardin V.S.O.P., Tia Maria,
coffee, whipped cream 10.00

B-52

Amarula Cream, Grand Marnier,
Tia Maria, coffee, whipped
cream 10.00

IRISH

Tullamore D.E.W. Irish Whiskey,
coffee, whipped cream 10.00

BLUEBERRY TEA

Disaronno Originale Amaretto,
Grand Marnier, tea 10.00

CAFFÈ

Espresso 3.00

Espresso Corretto 6.00

with grappa, sambuca, or brandy

Doppio Espresso 5.00

Cappuccino 4.25

Latte Macchiato 4.75

Americano 3.50

Coffee 2.95

TÈ

Green Tea 3.95

Orange Pekoe 3.95

Earl Grey 3.95

Peppermint 3.95

Camomile 3.95

Hibiscus & Elderberry 3.95

DIGESTIVI E GRAPPA 1 oz

AMARO NONINO

Notes of orange marmelade, thyme, pepper, liquorice & cocoa 9.00

AMARO MONTENEGRO

Notes of rose petal, orange zest, coriander, pepper & wormwood 7.00

'CLEOPATRA', *Poli, Veneto*

Oak-aged Moscato grappa: notes of orange marmelade & honey 14.00

LIQUORE ALLA CAMOMILLA IN GRAPPA, *Sibona, Piemonte*

Chamomile-infused grappa: distinct floral notes with a hint of cinnamon 10.00

SARPA DI POLI, *Poli, Veneto*

Muscular, herbaceous distillation of Cabernet Sauvignon & Merlot 9.00

BRANDY 1 oz

Vecchia Romagna 6.00

COGNAC 1 oz

Courvoisier V.S.O.P 13.00

Remy Martin V.S.O.P. 13.00

Remy Martin X.O. 32.00

TEQUILA 1 oz

CLASE AZUL REPOSADO 29.00

Made with 100% organic weber blue agave, aged in oak barrels, notes of vanilla and toffee caramel, very smooth

LIQUEUR 1 oz 7.00

Disaronno Originale Amaretto / Frangelico / Strega Alberti
Sambuca / Drambuie / Bailey's Irish Cream

SCOTCH 1 oz

Glenfiddich 12 Y/O Signature Malt 8.00

Tobermory 10 Y/O Isle of Mull 10.00

Glenfiddich 15 Y/O Solera Reserve 11.00

Balvenie 12 Y/O Doublewood 12.00

PORT 2 oz

Graham's 10 Year Old Tawny Port 9.00