

DOLCI

AFFOGATO

A scoop of vanilla ice cream with a shot of espresso 5.65

TORTA CALDA AL CIOCCOLATO

Warm, flourless Lindt dark chocolate cake with a creamy chocolate centre 10.00 *add a scoop of vanilla ice cream 2.50*

TIRAMISÙ

Layers of espresso dipped lady fingers, Marsala wine & mascarpone 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

Limone Sorbetto  7.50

SPECIALTY COFFEES 10.00

SPANISH

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

B-52

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

IRISH

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

BLUEBERRY TEA

Disaronno Originale Amaretto, Grand Marnier, tea

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 marmalade, thyme, pepper, liquorice & cocoa 9.00

AMARO MONTENEGRO

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

AMARO D'ANGERA

Oak-aged notes of star anise, sage, and wild gooseberry 10.00

'CLEOPATRA', *Poli, Veneto*

Oak-aged Moscato grappa: notes of orange marmalade & 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

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

COGNAC 1 oz

Courvoisier V.S.O.P 13.00

Remy Martin V.S.O.P. 13.00

Remy Martin X.O. 32.00

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 7.00