



DESSERT 13

House-made warm **brioche bread pudding**, custard,
bourbon caramel sauce, vanilla bean gelato

rich & warm Gluten Free **chocolate flourless cake**
salted caramel & chocolate chunk gelato

House-made Gluten Free Yogurt Cheesecake
Powder sugar, seasonal fruit

warm Calgiant Berry Farms **Cobbler**
vanilla bean gelato

Traditional Tiramisu, ladyfingers, mascarpone cheese,
egg yolks, cocoa powder

danesi espresso **Affogato**, **vanilla gelato**,
whipped cream, amaretto cookies

Tartufo, Zabaglione cream center, covered by chocolate gelato and
caramelized hazelnut, cocoa powder.

Add Grand Marnier OR Jameson 7

Sorbet: **Raspberry (with basil oil)**

Italian traditional Gelato: Vanilla or Salty Caramel
“Gelato served with drizzle of **basil oil** upon request”



PORT

Graham`s, Tawny 20 Years	20
Six Grapes, Graham`s Reserve Ruby Port n.v.	19

DESSERT WINES

Alpinae, "The Best DESSERT Wine in the World"	20
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FINEST GRAPPA

Gaja & Rey	26
Vespaiolo, Poli, Bassano del Grappa, Italy Vi	26
Torcolato, Poli, Bassano del Grappa, Italy Vi	25
Nardini, white Grappa, Bassano del Grappa, Italy Vi	18
Arzente, Italian Brandy, Bassano del Grappa, Italy Vi	25

AMARO

Montenegro	18
Sibona	18
Nonnino	20
Nardini	18
Fernet, Branca	18

LIQUEUR

Sambuca	18
Amaretto di Saronno	18



Espresso Regular or Decaf	5.50
Espresso shekerato / shaken	6.50
Cappuccino/Latte Regular or Decaf	6.50
Coffee Regular or Decaf	4.75
Irish Coffee	19



Selection of Hot Teas 4.50