



Coffee

Two Brothers Coffee Roasters

- Brewhouse Blend Coffee 5.
- Stomping Ground Espresso 6.
- Cappuccino 6.
- Latte 6.

Tea

Rare Tea Cellars

- Green Almondine 6.
- Regal Earl Grey 6.
- Regal English Breakfast 6.

Infusions

Rare Tea Cellars

- Emperor's Chamomile 6.
- Emperor's Pure Ginger 6.
- Lemon Meritage (organic) 6.
- Emperor's Pure Hibiscus 6.
- Sicilian Wildflower Chai 6.

Irish Coffee

- Two Brothers Dark Roast, Bushmills, Demerara,
Fresh Cream 14.

Cafe Corretto

- Espresso & Choice of:
Grappa, Amaro, Sambuca 13.

Affogato

- espresso poured over vanilla gelato 6.

Bomboloni

- warm ricotta doughnuts,
dulce di latte caramel 9.

Panetto di Pistacchio

- sicilian pistachio cake, chocolate gelato,
pistachio anglaise 9.

Torta di Formaggio

- quince infused cheesecake, roasted bosc pear,
vanilla meringue, pine nuts 9.

Panna Cotta

- chocolate custard, raspberry coulis,
strawberries, chocolate meringue, toasted almonds 9.

Torta di Mandorle

- almond cake, white chocolate glaze,
bourbon gelato, cherry 9.

Tiramisu

- mascarpone mousse, espresso soaked
lady fingers, biscotti 9.

Artisanal Cheese Plate

- chef's choice 18.

Housemade Gelato & Sorbetto

- seasonal selections trio 8. single 3.

Italian Cookies

- an assortment of housemade treats 6.

Limoncello

- Housemade Limoncello - Lemon, Blueberry 9.

Dessert Wines By The Glass

- Bussola Recioto della Valpolicella
2008, Veneto 16.
- Moscato d'Asti, Michele Chiarlo
2016, Piedmont 15.
- Torcolato, Maculan
2009, Veneto 10.
- Vin Santo, Malmatico
2008, Chianti Classico 14.

Amaro & Digestivo

- Branca Menta 12.
- Fernet 13.
- Cynar 13.
- Liquor Strega 14.
- Lazzaroni Fernet Amaro 11.
- Averna 12.
- Ch Amaro 11.

Grappa

- Mila Chamomile 14.
- Jacopo Poli Aromatica (Traminer) 18.
- Jacopo Poli Sarpa (Merlot/Cabernet Sauvignon) 14.
- Nardini Riserva 16.

Port

- Taylor Fladgate 20 year Tawny 19.
- Fonseca Bin 27 NV 15.