

THE FACTORY KITCHEN

SINCE 2013
DESSERTS

to indulge...

- pannacotta - blackberry coulis, seasonal berries, ovis mollis cookies	8
- paciugo - fior di latte, meringue, hazelnuts, chocolate sauce, amarena cherries, berries	8
- bigné - chocolate filled cream puffs, blueberry-port wine sauce, chantilly cream, praline dust	9
- crostata - baked seasonal granny smith apples, caramel gelato, pear syrup	10
- saracena - espresso soaked buckwheat cake, mascarpone mousse, toffee crunch	10
- pane - warm multigrain banana bread pudding, caramel-banana sauce, vanilla gelato	10
- cannoli - homemade cannoli shells, ricotta filling, orange marmalade, pistachios	12

please choose two flavors...

- gelato - vanilla/ coffee/ gianduia/ caramel	8
- sorbet - strawberry/ chocolate/ coconut	8

TO END....

coffee

- espresso -	4
- macchiato -	4.25
- caffè latte -	5
- cappuccino -	5
- americano -	4

specialty coffee drinks

- bicerin-	6
- vanilla latte -	6
- mocaccino -	6
- hot chocolate -	6

dessert wine

- zibbibo ben rye (2oz) -	
passito di pantelleria	14
- moscato d'asti (btl) -	
375ml, saracco, italy	21
- brachetto d'acqui (btl) -	
375 ml, braida, italy	29

port

- warre's 10 year tawny -	14
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sweetening it up

lesley adekoya

suggesting your wine

francine diamond ferdinandi

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