

PASTICCERIA

cannoli - ricotta filled homemade cannoli shells, orange marmalade, pistachios	13
saracena - mascarpone mousse, espresso-soaked buckwheat cake, toffee crunch	13
pane - warm banana bread pudding, rum, vanilla gelato	15
crostata - baked apple pastry, caramel gelato, caramel drizzle	15
paciugo - sweet milk&caramel gelato, meringues, hazelnuts, chocolate sauce, amarena	13
pannacotta - vanilla scented, blackberry coulis, seasonal berries, ovis mollis cookies	13
bignonè - chocolate cream filled puffs, blueberry-port wine sauce, panna montata	15

GELATI & SORBETTI

please choose two flavors

gelati - vanilla / espresso / caramel	10
sorbetti - mixed berry / chocolate / coconut	10
affogato - one scoop of vanilla gelato and a shot of espresso	9

DESSERT COCKTAILS

espresso martini - vodka, fresh espresso, px sherry, aztec chocolate bitters	18
carajillo - licor 43, fresh espresso, shaken and served on the rocks	17

DESSERT WINES

passito di pantelleria (zibbibo) (gl) - donnafugata. "ben rye", sicilia, italy 2014	20
barolo chinato - marcarini, piemonte, italy	18
port (gl) - warres, 10-year tawny, "ottima," portugal, NV	16
vin santo (gl) - san felice, 'in pincis', toscana, italy	24
moscato d'asti (btl) 750ml - saracco, piemonte, italy	60
brachetto d'acqui (btl) 375ml - braida, piemonte, italy	36
cream sherry - cesar florido (3oz)	13
pedro jimenez px sherry - el maestro (3oz)	15
amontillado (dry) - osborne, 1870 solera (2oz)	34
palo cortado de jerez (dry) - lustau, almacénista (2oz)	20

* outside desserts are welcome for a \$5 per person fee

AMARO

montenegro - emilia romagna	13
nonino quintessential - friuli	19
meletti - marche	12
rucolino - campania	13
ciociaro - lazio	12
lucano - basilicata	14
cynar - lombardia	13
nardini - veneto	16
averna - sicilia	13
bordiga dilei - piemonte	15
s. maria al monte - liguria	14
california fernet - california	14
fred jerbis fernet - friuli	14
fernet branca - lombardia	14

GRAPPA

sibona - piemonte	12
nardini mandorla - friuli	16
nonino moscato - friuli	19
poli barrique - veneto	22
braida barrel aged 2017 - piemonte	35
poli traminer - toscana	16
poli torcolato - toscana	22

CAFFÉ - KIMBO DI NAPOLI

espresso	5.5
macchiato	6
latte	7
cappuccino	7
americano	5.5
bicerin	6.5
*subtitute almond milk	1

TÉ "SERENDIPITEA"

assam black - northeast india	7
earl grey black - india	7
nepalese green - india	7

TISANE "SERENDIPITEA"

zzz chamomile lavender	7
fresh mint	7
apple & hibiscus	7
honeybush - south africa	7