



since 2013



PASTICCERIA

Table listing pastries: cannoli, saracena, pane, crostata, paciugo, pannacotta, bignòle with descriptions and prices.

GELATI & SORBETTI

please choose two flavors

Table listing gelato and sorbetto: gelati, sorbetti, affogato with descriptions and prices.

DESSERT COCKTAILS

Table listing dessert cocktails: espresso martini, the winter classic, carajillo with descriptions and prices.

DESSERT WINES & AFTER DINNER

Table listing dessert wines and after-dinner drinks: passito di pantelleria, barolo chinato, port, vin santo, moscato d'asti, brachetto d'acqui, cream sherry, pedro jimenez, amontillado, palo cortado de jerez with descriptions and prices.

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

AMARO

Table listing amaro drinks: montenegro, nonino quintessential, meletti, rucolino, ciociaro, lucano, cynar, nardini, averna, bordiga dilei, s. maria al monte, fred jerbis fernet with descriptions and prices.

GRAPPA

Table listing grappa drinks: sibona, nardini mandorla, nonino moscato, poli barrique, braida barrel aged 2017, poli traminer, poli torcolato with descriptions and prices.

CAFFÈ - KIMBO DI NAPOLI

Table listing coffee drinks: espresso, macchiato, latte, cappuccino, americano, bicerin with descriptions and prices.

TÉ "SERENDIPITEA"

Table listing tea drinks: assam black, lapsang souchong, earl grey black, darjeeling green, darjeeling black with descriptions and prices.

TISANE "SERENDIPITEA"

Table listing tisane drinks: zzz chamomile lavender, fresh mint, apple & hibiscus, honeybush, red oz with descriptions and prices.