

PASTICCERIA

cannoli - ricotta filled homemade cannoli shells, orange marmalade, pistachios	15
raspberry cheesecake - mascarpone cheesecake, cookie crust, blackberry sauce	16
saracena - mascarpone mousse, espresso-soaked buckwheat cake, toffee crunch	15
pane - warm banana bread pudding, raisins, vanilla gelato	16
crostata - baked apple pastry, caramel gelato, caramel drizzle	16
paciugo - sweet milk&caramel gelato, meringues, hazelnuts, chocolate sauce, amarena	14
pannacotta - vanilla scented, blackberry coulis, seasonal berries, ovis mollis cookies	14
bignòle - chocolate cream filled puffs, blueberry-port wine sauce, praline, panna montata	16

GELATI & SORBETTI
please choose two flavors

gelati - vanilla / tiramisu / caramel / banana	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, cream sherry, vanilla, chocolate bitters	18
carajillo - licor 43, fresh espresso, shaken and served on the rocks	17

DESSERT WINES & AFTER DINNER

passito di pantelleria (zibbibo) (gl) - donnafugata, "ben rye", sicilia, italy 2014	20
barolo chinato - marcarini, piemonte, italy	20
vin santo (gl) - felsina, 2014 toscana, italy	24
moscato d'asti (gl) - saracco, piemonte, italy	15
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, almacenista (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
braulio - lombardia	14
averna - sicilia	13
bordiga dilei - piemonte	15
s. maria al monte - liguria	14
fred jerbis fernet - friuli	14
fernet branca - lombardia	14

GRAPPA

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

CAFFÈ - KIMBO DI NAPOLI

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

TÉ "SERENDIPITEA"

darjeeling black - india	7
lapsang souchong - china	7
earl grey black - india	7
darjeeling green - india	7

TISANE "SERENDIPITEA"

zzz chamomile lavender	7
fresh mint	7
apple & hibiscus	7
honeybush - south africa	7
red oz - rooibos, south africa	7