DOLCI

Sommelier recommended wine pairing available

CHOCOLATE CHEESCAKE $18

Bourbon Caramel & Whipped Cream

Paolo Bea, Sagrantino Passito 2010 $45

MOLTEN PISTACHIO CAKE $18

Lemon Curd Gelati & Raspberry Coulis

Donnnafugata, Ben Rye $20

CORN PANNA COTTA $16

Blackberry Reduction and Polenta Tuile

Braida, Brachetto D'Acqui $13

APRICOT TART $16

Frangipane Tart with Cherry Reduction and Almond Gelato

Felsina, Vin Santo $30

STRAWBERRY SHORTCAKE $16

Olive Oil Cake with Strawberries and Limoncello Syrup

Housemade Limoncello $16

GELATI or SORBETTI $12

Vanilla
Lemon Curd
Almond
Melon
Passion Fruit
Plum

DESSERT COCKTAILS

CHOCOLATE NEGRONI 20

Spring 44 Gin, Campari, Cinzano 1757 rosso
Tempus Fugit Creme de Cacao

ESPRESSO MARTINI 24

Ron Zacapa Centenario, Caffe Borghetti
Licor 43, Miscela d' Oro Espresso

CHOCOLATE MARTINI* 24

Meletti Cioccolato, Foro, Chocolate Ganache
Crème Anglaise, Creamsicle Seafoam

CAFFÈ

Miscela D'Oro Coffee and Espresso

ESPRESSO 5

DOUBLE ESPRESSO 7

CAPPUCCINO 8

CAFFE LATTE 8

TEA

Rishi USDA Organic Teas & Botanicals

JASMINE GREEN 6

EARL GREY 6

BLUEBERRY HIBISCUS 6

PEPPERMINT 6

CHAMOMILE MEDLEY 6