

DESSERTS

\$15 each

SALTED CARAMEL BUDINO
chocolate tuile, vanilla whipped cream &
caramel popcorn

MASCARPONE CHEESECAKE
graham cracker crust, cinnamon chantilly
& strawberry compote

CHOCOLATE TORTINO
chocolate caramel mousse, luxardo cherry &
cocoa nib tuile

MIXED BERRY CROSTATA
honey amaretto gelato

COCONUT PANNA COTTA
guava, caramelized pineapple & coconut sorbet

TIRAMISU "AFFOGATO"
mascarpone mousse, vanilla
& espresso gelato

Mare

GELATO

5 each

vanilla | chocolate | honey amaretto
cherry vanilla | espresso

SORBETTO

5 each

blood orange | mango | coconut

COFFEE & TEA

Coffee or Espresso	4
Double Espresso	7
Cappuccino	6
Macchiato	5
Latte	6
Dammann Tea	4

COCKTAILS

ITALIAN COFFEE 18
coffee, strega, demerara, topped with
whipped cream & cinnamon

PORTO FLIP 20
cognac, port, egg & nutmeg

CORDIALS

LIQUEUR / AMARO

Sambuca	8
Sambuca Black	8
Averna	11
Amaro di Angostura	11
Cynar	11
Grappa Banfi	11
Montenegro	13
Fernet Branca	14
Nonino	15

BRANDY / COGNAC

Hennessy	16
Pierre Ferrand Ambre	17
Courvoisier VSOP	20
Pierre Ferrand Reserve	26
Remy Martin 1738	26
Remy Martin VSOP	27
Hennessy XO	65
Hennessy Paradis	275
Remy Martin Louis XIII	.50oz 160
	1.0 oz 300
	1.50 oz 440

PORT WINE

Taylor Fladgate 10 Yr	8
Taylor Fladgate 20 Yr	18

Kindly note all pricing includes taxes and an automatic gratuity of 20% shall be added to each guest bill.