



DESSERT

AFFOGATO

espresso forte dark roast, vanilla bean gelato 9

BUTTERSCOTCH BUDINO

warm caramel sauce, whipped cream, caramel corn 12

APRICOT & STRAWBERRY CROSTATA

vanilla gelato 13

GRILLED PEACHES

granola, amaretto chantilly cream, bourbon pecans 13

GELATO & SORBET

vanilla bean - spumoni - chocolate - strawberry 3

LOUIS XIII

1/2 oz 125 - 1 1/2 oz 200 - 2 oz 275

AFTER-DINNER DRINKS

ROCCOLO GRASSI, LA BROIA,
Recioto di Soave DOCG 2016 13

VIGNALTA,
Moscato, Late Harvest, Veneto IGT. 2018 9

DONNAFUGATA, BEN RYE,
Passito di Pantelleria DOC 2019 15

HENNESSY, Cognac V.S.OP 19

COURVOISIER, Cognac X.O. 45

LAUBADE, Bas-Armagnac, 18 yrs. 23

CHARTREUSE, green or yellow 16

LUIGI FRANCOLI, Grappa di Moscato 9

COLIN, Ratafia 11

ITALICUS, Rosolio di Bergamotto 10

AMARO DELL'ETNA, antico amaro 11

ELENA PENNA, vermouth di torino 14

Executive Chef Russell Middleton

*Served raw or undercooked or contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.