

# DESSERTS \$12

## Ricotta Cheesecake

*blueberry basil compote, black pepper sablé, blueberry whipped cream (v\*)*

## Pine Nut Apple Tart

*poached pear, brown butter frangipane, rosemary gelato (n/v\*)*

## Chocolate Semifreddo

*dark chocolate mousse, mascarpone, cocoa shortbread, creme fraiche (gf\*)*

## Caramel Budino

*chocolate graham crumble, marshmallow fluff (gf\*/v\*)*

## Gelati & Sorbetti

\$3 per scoop

<i>butter pecan</i>		<i>apple honey-thyme</i>
<i>mint stracciatella</i>		<i>blackberry cassis</i>
<i>strawberry swirl</i>		<i>dark chocolate</i>
<i>vanilla</i>		<i>toasted coconut</i>

## Seasonal Fruit \$8

### Artisanal Cheese Plate \$16

*sottocenere, tiger lily, pecorino dolce,  
quince jam, local honeycomb, candied nuts*

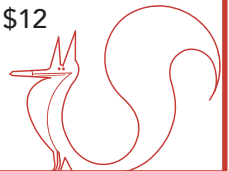
*(gf) gluten-free • (v) vegetarian • (n) nuts*

## Hot Teas & Coffee

*coffee, espresso \$4*  
*cappuccino, latte \$5*  
*chamomile, jasmine, oolong, sencha \$5*

### Italian Irish Coffee \$12

*buffalo trace, averna,  
chocolate, coffee &  
fernet menta cream*



# COCKTAIL

## Sicilian Nail

\$12

*Great King Street Artists Blend Scotch, dumante pistachio, drambuie, lemon oil*

## AMARI

\$6 for 1oz | \$9 for 2oz

*In the Italian culture - no meal is complete without an Amari. Herbaceous, flavorful and a natural way to settle your stomach after a night of fantastic pasta and pizza!*

Amaro Lucano	Basilicata
Amaro Silano	Calabria
Averna	Sicily
Braulio	Valtellina
Cinpatrazzo	Chicago
Cynar	Sicily
Fernet Branca	Milano
Fernet Branca Menta	Milano
Meletti	Le Marche
Montenegro	Bologna
Ramazotti	Milano

## AFTER DINNER

*like asti?*

### Pedres 'Dolci Note' Moscato 2017

\$10

*bubbly, white flowers, white peach, lemon marmalade*

*Sardinia*

*like sauternes?*

### Librandi Le Passule Vino Passito 2009

\$13

*100% Mantonicco Bianco, nutty with accents of fig and orange peel*

*Calabria*

*like tokaji?*

### Donnafugata 'Ben Rye' 2014

\$14

*100% Zibbibo, dried figs, honey, baked peaches*

*Sicily*

*like vinsanto?*

### Botromagno 'Gravisano' 2008

\$13

*100% Malvasia, candied apricot, toffee, coffee*

*Puglia*

*like port?*

### Canicatti Sciuscia Nero d'Avola 2012

\$12

*late harvest Nero d'Avola that drinks like ruby port*

*Sicily*