

DESSERTS \$12

Honey Semifreddo

orange marmalade, vanilla crisp, orange-thyme sorbetto

Chocolate Budino

anise biscotti, candied cocoa nib, vanilla cream

Semolina Plum Cake

red wine stewed plums, brown sugar crumble, pine nut gelato

Peaches & Cream

*fior di latte custard, rooibos tea infused peaches,
roasted cinnamon oats, blackberries*

Gelati & Sorbetti

\$3 per scoop

<i>brown butter pecan</i>	<i>dark chocolate</i>
<i>greek yogurt</i>	<i>pink limoncello</i>
<i>salted caramel</i>	<i>raspberry</i>
<i>vanilla</i>	<i>roasted pineapple-coconut</i>

Seasonal Fruit \$8

Artisanal Cheese Plate \$16

*robiola di bosina, pecorino boschetto, three sisters,
cherry-cocoa nib conserva, local honeycomb, candied nuts*

Hot Teas & Coffee

<i>Loose leaf</i> \$5	<i>espresso</i>	\$4
<i>sencha green</i>	<i>cappuccino</i>	\$5
<i>oolong, jasmine</i>	<i>coffee</i>	\$4
<i>chamomile</i>		



COCKTAILS

Sicilian Nail \$12
Great King Street Artists Blend Scotch, dumante pistachio, drambuie, lemon oil

TO FINISH

like asti?

Pedres 'Dolci Note' Moscato 2016 \$10
bubbly, white flowers, white peach, lemon marmalade *Sardinia IGT*

like sauternes?

Librandi Le Passule Vino Passito 2009 \$15
100% Mantónico Bianco, nutty with accents of fig and orange peel *Calabria*

like tokaji?

Donnafugata 'Ben Rye' 2014 \$10
100% Zibbibo, dried figs, honey, baked peaches *Passito di Pantelleria DOC*

like vinsanto?

Botromagno 'Gravisano' 2008 \$12
100% Malvasia, candied apricot, toffee, coffee *Murgia IGT*

like port?

Fratelli Pardi Sagrantino di Montefalco 2010 \$20
100% Sagrantino grapes, dark chocolate and coffee hints that also have rich tannins *Umbria*

FEELIN' FANCY

Negro Angelo & Figli 'Birbet' 2015 \$32
fruity, sparkling dessert wine that can be enjoyed paired with a dessert or by itself – strawberry, raspberry and a hint of watermelon *375 ML*
Roero Brachetto

DIGESTIVI

Italian Irish Coffee	\$11	Poli Miele	\$9
		<i>grappa with acacia honey</i>	
Pallini Limoncello	\$9	Poli Elegante	\$12
		<i>grappa of pinot noir</i>	
Nardini Tagliatella	\$9	Poli Sarpa Barrique	\$9
		<i>grappa of barrel-aged merlot & cabernet</i>	