

DESSERTS \$12

Pistachio Gattopardo

ricotta & pistachio mousse, white chocolate, mascarpone, pizzelle (n/gf)*

Panna Cotta Tart

figs, caramel, vanilla meringue, micro basil

Chocolate Semifreddo

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

Crostata di Crema

shortbread cake, vanilla custard, plums, whipped cream (v)

Seasonal Fruit \$8

Gelati & Sorbetti

\$3 per scoop

<i>cappuccino</i>	<i>blood peach</i>
<i>chocolate</i>	<i>mixed berry</i>
<i>creamsicle</i>	<i>sour cherry</i>
<i>vanilla</i>	<i>watermelon</i>

Artisanal Cheese Plate \$16

capretto, boxcarr robiola, pecorino dolce, seasonal fruit jam, local honeycomb, candied nuts

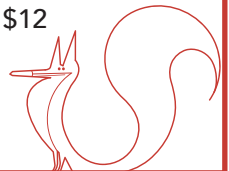
(gf) gluten-free • (v) vegetarian • (n) nuts

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
Borsci	Puglia
Braulio	Valtellina
Cinpatrazzo	Chicago
Cynar	Sicily
Fernet Branca	Milano
Fernet Branca Menta	Milano
Meletti	Le Marche
Montenegro	Bologna
Ramazotti	Milano

AFTER DINNER

	<i>like asti?</i>	
Pedres 'Dolci Note' Moscato 2017		\$10
<i>bubbly, white flowers, white peach, lemon marmalade</i>		<i>Sardinia</i>
	<i>like tokaji?</i>	
Donnafugata 'Ben Rye' 2016		\$14
<i>100% Zibbibo, dried figs, honey, baked peaches</i>		<i>Sicily</i>
	<i>like vinsanto?</i>	
Botromagno 'Gravisano' 2008		\$13
<i>100% Malvasia, candied apricot, toffee, coffee</i>		<i>Puglia</i>
	<i>like port?</i>	
Canicatti Sciuscia Nero d'Avola 2012		\$12
<i>late harvest Nero d'Avola that drinks like ruby port</i>		<i>Sicily</i>