

DESSERTS \$12

Honey Semifreddo

orange marmalade, vanilla crisp, orange-thyme sorbetto (gf) (v)*

Ricotta Frittelle

apple compote, candied pecans, cinnamon gelato (n) (v)*

Chocolate Ganache Mousse

*malted milk jam, pears, indulgence cake (gf)**



Raspberry Budino

mascarpone cream, almond florentine, berry crumble (n) (gf)* (v)*

Gelati & Sorbetti

\$3 per scoop

<i>cinnamon</i>		<i>apple cider</i>
<i>fernet</i>		<i>dark chocolate</i>
<i>malted milk</i>		<i>orange-thyme</i>
<i>vanilla</i>		<i>roasted pineapple-coconut</i>

Seasonal Fruit \$8

Artisanal Cheese Plate \$16

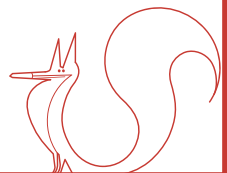
robiola di bosina, pecorino boschetto, three sisters, cherry-cocoa nib conserva, local honeycomb, candied nuts

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

**indicates available allergen free with modifications*

Hot Teas & Coffee

<i>Loose leaf \$5</i>		<i>espresso</i>	<i>\$4</i>
<i>sencha green</i>		<i>cappuccino</i>	<i>\$5</i>
<i>oolong, jasmine</i>		<i>coffee</i>	<i>\$4</i>
<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 2017 \$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?

Canicatti Sciuscia Nero d'Avola 2012 \$14
late harvest Nero d'Avola that drinks like ruby port, macerated prunes meets Brazil nut... very unique *Sicily*

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>	