

DESSERTS

DESSERT

AFFOGATO 9
Ampersand Madagascar
vanilla ice cream, espresso,
whipped cream, biscotti

PEACH CRISP 10
peaches, semolina crumble,
Ampersand vanilla ice cream


CHOCOLATE BUDINO 10
candied hazelnuts,
jacobsen sea salt,
enzo olive oil, whipped cream

ZEPPOLE 10
ricotta doughnuts, amaretti,
caramel and chocolate sauces

BUTTERMILK 10
PANNA COTTA
galpin farms pluots,
rosemary, candied walnut

BRUTTI MA BUONI" 4
COOKIES
almond meringue

COFFEE

By Barefoot Roasters 

ESPRESSO 2.5

CAPPUCCINO 3.5

LATTE 3.5

MOCHA 4.5

COFFEE 3

add almond or oat milk for \$1

COCKTAILS

CAFFÉ CORRETTO 11
espresso with sambuca or grappa

CRÈME BRULEE 13
Stoli Vanilla vodka,
Ampersand Madagascar
vanilla ice cream, vanilla extract,
egg white, caramelized sugar rim

SICILIAN KISS 13
Avena, Bailey's, Kahlua, espresso

DIGESTIVI

LE RAGOSE RECIOTO 21
CLASSICO 2014

A.K. LIMONCELLO 8

A.K. ARANCELLO 8
ROSSO

AVERNA AMARO 8

BRAULIO AMARO 9

MELETTI AMARO 9

MONTENEGRO AMARO 9

NARDINI AMARO 9

NONINO AMARO 10

RAMAZZOTTI AMARO 9

S. MARIA AL MONTE 9
AMARO

SIBONA AMARO 10

ZUCCA AMARO 9

BANFI GRAPPA 10

NARDINI ALL RUTA 10
GRAPPA

NONINO GRAPPA 15
MOSCATO

AMARI NOTES

AVERNA

est. 1868

A mouth-coating and bittersweet taste. Hints of orange and liquorice balance with notes of myrtle, juniper berries, rosemary & sage.

BRAULIO

est. 1875

Herbal aromas of chicory, licorice, baking spices, dried figs, pine and eucalyptus. A sweet medium body with a medium-long smoked mocha, toasted nuts, celery, and artichoke tart finish.

MONTENEGRO

est. 1885

A gentle mouth feel, lightly sweet leading with rose petals, dried orange peel, and cherry. Following with a subtle earthy spice, cassia bark, allspice, coriander.

NARDINI

est. 1779

Fragrances of liquorice, mint and toasted sugar foreshadow a minty taste with a pleasant aftertaste of liquorice and bitter orange.

NONINO QUINTESSENTIA

est 1897

Scent of orange zest, bitter orange marmelade, thyme and menthol, with exotic notes like mango. Ghosted finish of pepper and liquorice; cocoa aftertaste

MELETTI

est 1870

Amber in color with floral and fruity scents. Sweet and bitter orange balanced against anise and saffron finishing with coriander, cinnamon, and clove notes.

RAMAZZOTTI

est. 1815

Root beer, candied grapefruit peel, bitter root, and nutmeg on the nose. Root beer along with cinnamon, cloves, nutmeg, and allspice at the mid-palate. Finishing with orange peel and a toasted chicory.

S. MARIA AL MONTE

est. 1892

Fernet in style, the initial flavor begins with mint. Eucalyptus and herbaceous with a slight kick of bitter orange zest followed by ginseng and a menthol dry finish.

SIBONA

est 1921

Dark copper brown color. Lively, herbal, spicy aromas of molasses spice cake, cola, earthy barks, roots, and grapefruit peel. With a medium-long peppermint, honey, and chocolate orange peel finish.

ZUCCA

est 1919

Distinct hints of rhubarb and Chinese spice. Smokey, spicy aromas of hickory smoked red pepper, cardamom, charred artichoke. Medium-length bitter herbs, molasses, cola, salted chocolate, chicory, espresso, and dried apricot finish.