

DESSERTS

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STRAWBERRY GRANITA 9
mascarpone cream, mint, lime


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

PEACH CRISP 11
peaches, polenta crumble,
Ampersand vanilla ice cream

ZEPPOLE 11
ricotta doughnuts, amaretti,
caramel and chocolate sauces

“BRUTTI MA BUONI” 5
COOKIES
almond meringue

COFFEE

By Barefoot Roasters 

ESPRESSO 2.5

CAPPUCCINO 4

LATTE 4.5

MOCHA 5

COFFEE 3

add almond or oat milk for \$1

COCKTAILS

CAFFÉ CORRETTO 11
espresso with sambuca or grappa

SICILIAN KISS 13
Averna Amaro, Bailey's,
Kahlua, espresso

CRÈME BRULEE 14
Stoli Vanilla vodka,
Ampersand Madagascar
vanilla ice cream, vanilla extract,
egg white, caramelized sugar rim

DIGESTIVI

LE RAGOSE RECIOTO
CLASSICO 2014 21

A.K. LIMONCELLO 8

A.K. ARANCELLO
ROSSO 8

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
AMARO 9

SIBONA AMARO 10

ZUCCA AMARO 9

BANFI GRAPPA 10

NARDINI ALL RUTA
GRAPPA 10

NONINO GRAPPA
MOSCATO 15

AMARI NOTES

AVERNA

est. 1868

A mouth-coating and bittersweet taste. Hints of orange and licorice 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.

RAMAZZOTTI

est. 1815

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

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.

NONINO QUINTESSENTIA

est. 1897

Scent of orange zest, bitter orange marmalade, thyme and menthol, with exotic notes like mango. Ghosted finish of pepper and licorice; 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.

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.

SANTA 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.

NARDINI

est. 1779

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

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.