

DESSERTS

COCKTAILS

DESSERT

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| AFFOGATO | 10 |
| Ampersand Madagascar vanilla ice cream, espresso, whipped cream, biscotti | |
| CHOCOLATE BUDINO | 10 |
| candied hazelnut, jacobsen sea salt, enzo olive oil, whipped cream | |
| PEACH CRISP | 12 |
| polenta crumble, bourbon glaze Ampersand Madagascar vanilla ice cream | |
| ZEPPOLE | 12 |
| 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 | |

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| CAFFÉ CORRETTO | 11 |
| espresso with sambuca or grappa | |
| CRÈME BRULEE | 14 |
| Stoli Vanilla Vodka, Ampersand Madagascar vanilla ice cream, vanilla extract, egg white, caramelized sugar rim | |

DIGESTIVI

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|----------------------------|----|
| A.K. LIMONCELLO | 8 |
| BRAULIO AMARO | 9 |
| AMARO DELL'ETNA | 10 |
| MONTENEGRO AMARO | 9 |
| NONINO AMARO | 10 |
| S. MARIA AL MONTE AMARO | 9 |
| SIBONA AMARO | 10 |
| BANFI GRAPPA | 10 |
| NONINO GRAPPA MOSCATO | 15 |

AMARI NOTES

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 along 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.

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.

NONINO QUINTESSANTIA

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

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.