

DESSERTS

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- AFFOGATO 11
ampersand madagascar
vanilla ice cream, espresso,
whipped cream, biscotti
- CHOCOLATE BUDINO 12
candied hazelnut, jacobsen sea salt,
enzo olive oil, whipped cream
- PEACH CRISP 17
polenta crumble, bourbon glaze
ampersand madagascar
vanilla ice cream
- ZEPPOLE 14
ricotta doughnuts, amaretti,
caramel and chocolate sauces
- STRAWBERRY GRANITA 11
lime zest, whipped cream
- “BRUTTI MA BUONI”
COOKIES 5
almond meringue
- COFFEE
By Barefoot Roasters 
- ESPRESSO 3
- CAPPUCCINO 4.5
- LATTE 5
- MOCHA 6
- COFFEE 3
add almond or oat milk for \$1

COCKTAILS

- CAFFÉ CORRETTO 11
espresso with sambuca or grappa
- SICILIAN KISS 15
averna amaro, bailey's,
kahlua, espresso
- CRÈME BRULEE 15
stoli vanilla vodka,
ampersand madagascar
vanilla ice cream, vanilla extract,
egg white, caramelized sugar rim

DIGESTIVI

- A.K. LIMONCELLO 9
- BRAULIO AMARO 9
- MONTENEGRO 8
- AMARO 9
- NONINO AMARO 10
- RAMAZZOTTI AMARO 9
- S. MARIA AL MONTE
AMARO 10
- SIBONA AMARO 10
- ZUCCA AMARO 10
- NONINO GRAPPA 15
MOSCATO

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.

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.

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

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.