

DESSERTS

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AFFOGATO 11
ampersand madagascar
vanilla ice cream, espresso,
whipped cream, biscotti

CHOCOLATE BUDINO 12
candied hazelnut, jacobson sea salt,
enzo olive oil, whipped cream

BLUEBERRY AND 17
BLACKBERRY CRISP
polenta crumble,
ampersand madagascar
vanilla ice cream

ZEPPOLE 14
ricotta doughnuts, amaretti,
caramel and chocolate sauces

WATERMELON GRANITA 11
basil, whipped cream

"BRUTTI MA BUONI" 5
COOKIES
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
averno 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 10

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.