

DESSERTS

DESSERT

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 BLACKBERRY CRISP	17
polenta crumble, ampersand madagascar vanilla ice cream	
ZEPPOLE	14
ricotta doughnuts, amaretti, caramel and chocolate sauces	
“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	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.