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

N.S. APPLE CRISP 17
ampersand madagascar vanilla ice cream, caramel

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
AVERNA AMARO	10
BRAULIO AMARO	10
MONTENEGRO	10
NARDINI AMARO	10
NONINO AMARO	10
RAMAZZOTTI AMARO	9
S. MARIA AL MONTE AMARO	10
SIBONA AMARO	10
ZUCCA AMARO	10
NONINO GRAPPA MOSCATO	15

AMARI NOTES

AMARO DELL'ETNA
est. 1901
Balanced bittersweet with notes of bitter orange peel, licorice, rhubarb, cinnamon, vanilla, menthol, and a subtle smoky mineral

AVERNA
est. 1802
Slightly bitter, rich, rounded taste, with balanced notes of orange and licorice. Hints of myrtle, juniper berries, rosemary, and 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.

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.

NARDINI
est. 1779
Alpine yellow gentian root, bitter orange, and peppermint, impart notes of dark chocolate, licorice, and a cooling mint finish. Dry and herbaceous

NONINO QUINTESSENTIA
est. 1897
Scent of orange zest, bitter orange marmalade, thyme and menthol, with exotic notes like mango.
Slight finish of pepper and licorice

RAMAZZOTTI AMARO
est. 1815
Bright orange zest with dark chocolate, licorice, and warm spices.
Prominent notes of cola, root beer and sarsaparilla with touch of fennel.

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.

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.

ZUCCA AMARO
est. 1921
Dark ruby brown offering notes of burnt toffee, molasses, cola, and dark chocolate.
A deep, rich sweetness