



Lunch to indulge

biscotti baci di alassio, cantuccini, mandorle assortite, brutti ma buoni	8
castagnole freshly fried doughnuts, anise sugar, salty bourbon caramel sauce	9
cannoncini house made puff horns, vanilla cream, tart cherry marmalade, pistachios	9
torrone honey & nut nougatine semifredo, warmed fudge sauce, amarena cherries	10
torta di ricotta almond & ricotta tart, poached red wine pears, whip cream	11
budino di cioccolato chocolate cream pot, whipped chantilly cream, maldon salt, caramelized nuts	12

please choose two flavors

- gelato - vanilla / pistachio / hazelnut	8
- sorbet - chocolate / mixed berry/ blood orange	8

to finish ...

COFFEE	TEA	AMARO
- espresso - 4	- assam (black) - 5	- cynar - 12
- macchiato - 4.25	- pu-erh mini tuo-cha (black) - 5	- ciociaro - 12
- café latte - 5	- earl grey blend (black) - 5	- averna - 12
- cappuccino - 5	- lapsang souchong (black) - 5	- lucano - 12
- americano - 4	- gunpowder (green) - 5	- braulio - 12
		- fernet branca - 12
		- meletti - 14
SPECIALTY COFFEE DRINKS	TISANE	- s. maria al monte - 13
- bicerin - 6	- red oz (rooibos) - 5	- montenegro - 15
- mochaccino - 6	- chamomile & lavender - 5	- sibilial - 15
- hot chocolate - 6	- fresh mint - 5	- dell'erborista - 15
	- mugicha (roasted barley) - 5	- nardini - 18
DESSERT WINE - PORT	DIGESTIVI	- nonino - 18
- moscato d asti- saracco 12	- bailey's - 10	- barolo chinato - 18
- brachetto d'aqui - braida 350ml 27	- sambuca white romana - 11	
- warre's, tawny 10 years 14	- sambuca black romana - 11	GRAPPA
- zibbibo ben rye - passito 15	- limoncello arvero - 11	- poli miele - 13
di pantelleria	- caffè borghetti, italy - 12	- poli traminer - 15
- vin santo - san felice, italy 18	- anisette - 12	- nonino moscato - 18
	- hardy v.s. - 12	- poli torcolato - 21
	- frangelico - 13	- poli barrique - 21
	- amaretto lazzaroni - 13	- braida - 25
	- hennessy v.o.s.p - 20	- berta barbera - 31

sweetening it up
Emily Acevedo

suggesting your wine
francine diamond ferdinandi