

## AFTER DINNER LIBATIONS

### DESSERT WINES

Tutto Mio Rosso 'Sweet Blend', Emilia Romagna.....	12
Caposaldo, Moscato, Lombardy Region .....	12

### DIGESTIVI

Fernet Branca .....	17
Amaro Montenegro.....	18
Amaro Nonino .....	18

### ITALIAN LIQUEUR

Carvello Lemoncello .....	14
Tuaca Italian Liqueur .....	16
Amaretto Disaronno .....	18

### COGNAC

Courvoisier VS.....	20
Hennessy VS.....	24
Rémy Martin VSOP.....	25

### PORT

Graham's 10 yr Tawny .....	18
Graham's 20 year Tawny.....	24

### CAFFÈ

Espresso .....	6/9
Cappuccino .....	7/9
Latte.....	6.50/9
Hot Tea.....	5

## HANDMADE DESSERTS

*Menu items may contain or come into contact with: WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK. For more information, please speak with a manager.*

### MILE HIGH CHOCOLATE CAKE 16

*Layers of moist, delicious chocolate cake and sumptuous chocolate frosting with the side blanketed with dark chocolate chips*

### BANANA CREAM PIE 15

*Creamy banana custard on an Oreo crust with whipping cream*

### TIRAMISU 15

*A classic Italian dessert with layers of ladyfinger cookies soaked in espresso & sweet marsala wine, mascarpone cheese, and cocoa powder*

### CHEESECAKE 15

*Fluffy cheesecake made with cream cheese, sour cream, vanilla, traditional spices and a touch of lemon, with a graham cracker crust*

### CANNOLI 12

*Crispy pastry filled with sweet ricotta cheese, peanuts, lemon zest, and chocolate chips*

### GELATO 6/10

*Choice of sea salt caramel, chocolate, pistachio, or spumoni*

### SORBET 6/10

*Choice of lemon or raspberry*