

## *Dolci*

<b>TIRAMISU</b> Dark moon cold brew-soaked lady fingers, dark moon espresso crema	\$8
<b>CRÈME BRULEE</b> Egg custard, strawberries	\$8
<b>CANNOLI</b> Orange scented ricotta, pistachio, chocolate chips	\$9
<b>ITALIAN CHEESECAKE</b> Berry compote	\$11
<b>CARAMELO PANNA COTTA</b> Carmel Italian custard, strawberries	\$11
<b>TORTA AL CIOCCOLATO</b> Chocolate cake, vanilla bean gelato	\$11
<b>GELATO</b> Please ask server for seasonal selection	\$9

## *Digestivo*

**CHATEAU LA RAME**  
Sainte-Croix-Du-Mont, Bordeaux- Sauternes  
3oz - \$15 | 375ml bottle - \$65

**LOUIS XIII de REMY MARTIN**  
The perfection pour  
1/2oz - \$89 | 1oz - \$175 | 2oz - \$295

**CHARTREUSE V.E.P - GREEN or YELLOW**  
French herbal liqueur made by monks with extra aging in oak casks  
15

**PREMIUM IMORTED LIMONCELLO**  
Original or Limoncello di Sorrento Creme  
10

**SELECTION OF FINE COGNACS & BRANDIES**  
Germain-Robin XO, Remy Martin VSOP & XO, Hennessy VS & XO

**SELECTION OF SINGLE MALT SCOTCH WHISKY**  
Glenfiddich 12/15/18 ; Macallan 12/18 : Glenlivet 12

**SELECTION OF PORT WINES**  
Fonesca Bin 27 ; Portugal 8 ; Taylor Fladgate 20 year ; Portugal 15

**Join us every Sunday evening and enjoy  
30% off select wine bottles!  
Ask your server about our Wine  
Selection.**