



DESSERT

CHE BROWNIE 14

dark chocolate brownie, whey caramel, rye crumble, brown butter gelato, pomegranate

OLIVE OIL CAKE 14

house-made olive oil cake with a brûléed finish, citrus curd with local bee pollen

CANNOLI 14

caramelized white chocolate, black raspberry coulis, preserved citrus, marcona almond

GELATO OR SORBETTO 7

locally sourced from Gelato Alchemia

FEATURED SWEET

STRAWBERRY RHUBARB BAVARESE 14

ricotta, verjus poached rhubarb,
garden strawberries, pizzelle

CAFÉ SERVICE

DRIP COFFEE 3

ESPRESSO 4

DOUBLE ESPRESSO 6

AMERICANO 4

LATTE 6

CAPPUCCINO 6

HOT TEA 4

served with local honey & lemon, ask your server for details on seasonal selections

proudly serving lavazza products



AFTER DINNER SIPS



TENERELLI LIMONCELLO	10
ROMANA SAMBUCA	11
FERNET-BRANCA	12
BOTTEGA LIMONCINO	14
BOTTEGA PISTACHIO CREME	14
DORDA DOUBLE CHOCOLATE LIQUEUR	14

flight (3 half portions) 25

ITALIAN LIQUEURS

AVERNA AMARO SICILIANO	14
CYNAR RICETTA ORIGINALE	12
AMARO MONTENEGRO	14
NARDINI AMARO	13
AMARO LUCANO	13
RAMAZZOTTI AMARO	11

PORTS & SHERRIES



QUINTA DE LA ROSA LOT 601 RUBY PORT	11
DOW'S RESERVE TAWNY PORT	12
QUINTA DO INFANTADO WHITE PORT	10
EMILIO LUSTAU JARANA FINO	10
EMILIO LUSTAU LOS ARCOS AMONTILLADO	11
EMILIO LUSTAU SAN EMILIO PEDRO XIMENEZ	12
EMILIO LUSTAU CAPATAZ ANDRÉS CREAM SOLERA	14