

Dolci

GELATO & SORBETTO

House-made Signature Italian Cookies

14

LEMON ZUPPA INGLESE

Blueberry Marmellata

15

STRAWBERRY RICOTTA TORTA

Moscato d'Asti Granita · Strawberry Coulis

16

BUTTERSCOTCH PUDDING

Macallan 12 Year · Sea Salt Caramel Toffee

17

NUTELLA CAKE

Caramelized Hazelnuts · Praline Gelato

15

CROSTATA DE MELE

Caramelized Crispy Apple Pie, Vanilla
and Olive Oil emulsion, served with
Grappa Prune Gelato

15

TABLE SIDE TIRAMISU

Espresso Soaked Ladyfingers · Mascarpone
Cream Dark Chocolate

23

PORTO

Osborne LBV	18
Taylor Fladgate 10 Yr Tawny	18
Taylor Fladgate 20 Yr Tawny	22
Taylor Fladgate 30 Yr Tawny	40
Taylor Fladgate 40 Yr Tawny	50

GRAPPA

Nonino <i>Lo Chardonnay</i> Friuli-Venezia	23
Sibona Piedmont, IT	16
Tenuta San Guido <i>Grappa Di Sassicaia</i>	45

ICEWINE & MUSCADEL

Donnafugata Ben Ryé <i>Passito di Pantelleria</i> IT	24
Farniente <i>Dolce</i> Napa Valley, CA	42
Inniskillin Cabernet Franc Niagara, CAN	45
Inniskillin <i>Vidal Pearl</i> Niagara, CAN	35
Jorge Ordonez & Co. <i>No. 2 Victoria</i> SP	18

VIN SANTO

Felsina Vin Santo de Chianti Classico	26
Borgo Scopeto Vin Santo	20

TIRAMISU MARTINI

Sweet Marsala, Frangelico, Vanilla Vodka,
Cream, Kahlua, Amaretto

22

ESPRESSO MARTINI

Truman Vodka, Espresso, Coffee Liqueur

24

COGNAC

Martell <i>Cordon Bleu</i>	87
Remy Martin 1738	37
Rémy Martin <i>Louis XIII</i>	150/.5oz

SINGLE MALT SCOTCH

Balvenie 14 Yr <i>Carribbean Cask</i>	49
Lismore 21 Yr	55
Macallan 12 Yr	40
Macallan 15 Yr	63
Macallan 18 Yr	121
Oban 14 Yr	44

A 20% operations charge is applied to parties of 6 or more. An 18% operations charge is applied to all to-go orders and unsigned checks. 100% of these charges are distributed directly to the service staff. Menu items may contain or come into contact with wheat, eggs, tree nuts, and milk. For more information, please speak with a manager. If unsure of your risk, consult a physician.