

## COCKTAILS

Espresso Martini....Grey Goose Vodka, Kahlua, Espresso 14.

Tiramisu'Tini....You'll Love It...Trust Us! 14.

Shakerato....Hanson Espresso, XXI Martini Espresso 14.

### ITALIAN FAVORITES 13.

Limoncello di Amalfi

Frangelico

Amaro Averna

Amaretto di Saronno

Sambuca Romano

Tuaca

### GRAPPA

Nonio 16.

Sarpa di Poli Morbida 16.

### COGNAC

Remy Martin VSOP 17.

Hennessy VSOP 18.

D'usse' 18.

Hennessy XO 45.

### PORT / SHERRY

Grahams Tawny 10 Yr. 20.

Grahams Tawny 20 Yr. 25.

### VINI DOLCI

Demarie, Moscato D'Asti D.O.C.G. 14.

Emotions, De La Tour Blanche, Sauternes, 2018 16.

## **PASTICCERIA**

### **TIRAMISU**

“Pick Me Up” Espresso Soaked Sponge Cake,  
Layered with Soft Brandied Mascarpone Cheese 12.

### **BOMBA** ☪

Valrhona Chocolate Mousse Bombe,  
Caramelito Peruvian Chocolate Center,  
Chambord Marinated Raspberry & Blood Orange 12.

### **RICOTTA & STRAWBERRY CHEESECAKE**

Sicilian Lemon & Strawberry Compote  
Marzipan Crunch 12.

### **LIMONCELLO TART**

Limoncello & White Chocolate Tart,  
Toasted Italian Meringue, Candied Lemon and Lime 12.

### **GELATI E SORBETTI**

Chef's Daily Selection of Three Gelati or Three Sorbet's 10.

### **PRICCI ARTISANAL CHEESE TASTING**

Choose Three or Five Local or Italian Artisanal Cheeses  
Served with Pane Carasau Sardo 15. / 21.