

## 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 2.0**

Manjari Chocolate Mousse BOMBE,  
Soft Cammellia Milk Chocolate Center,  
Chambord Raspberry Sauce 12.

## **RICOTTA & STRAWBERRY CHEESECAKE**

Sicilian Lemon & Strawberry Compote  
Marzipan Crunch 12.

## **PERFECT APPLE**

Vanilla Grand Marnier Bavaroise,  
Apple Marmalade Center, Cocoa Crumbles 13.

## **TROPICAL FOREST CAKE**

Coconut Macaroon Cake, Passion Fruit Mousse,  
Pineapple Jelly, Candied Pineapple Garnish 13.

## **GELATI E SORBETTI**

Chef's Daily Selection of Three Gelati or Three Sorbet's 11.

## **PRICCI ARTISANAL CHEESE TASTING**

Choose Three or Five Local or Italian Artisanal Cheeses ~  
Served with Parmesan Croutons 15. / 21.

*Pastry Chef Cecilia Miranda*