# THINK A CENTURY AHEAD

*Each decanter is the life achievement of generations of cellar masters*

*A blend of up to 1200 eaux-de-vie,100% from cognac grande champagne*

LOUIS XIII Rémy Martin

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|---|---|
| ONE HALF OUNCE | 125. |
| ONE OUNCE | 250. |
| TWO OUNCES | 500. |

## ITALIAN FAVORITES 13.

Limoncello di Amalfi
Amaro Averna
Sambuca Romano
Frangelico
Amaretto di Saronno
Tuaca

## PORT / SHERRY

Grahams Tawny 10 Yr. 20.
Grahams Tawny 20 Yr. 25.

## GRAPPA

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|---|---|
| Nonio di Merlot | 16. |
| Nonino di Moscato | 16. |
| Gaja SPERSS | 28. |

## COGNAC

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|---|---|
| Remy Martin VSOP | 17. |
| Hennessy VSOP | 18. |
| Remy Martin XO | 42. |
| Hennessy XO | 45. |

## VINI DOLCI

Demarie, Moscato D'Asti D.O.C.G. 14.
Badia a Coltibuono, Vin Santo del Chianti Classico, 2015 22. / 88.
Banfi Rosa Regale, Brachetto d'Acqui, 2024 14. / 56.

# Cocktails

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

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

# Pasticceria

## TIRAMISU

"Pick Me Up" Espresso Soaked Sponge Cake,
Layered with Soft Brandied Mascarpone Cheese 13.

## BOMBA 2.0

Manjari Chocolate Mousse BOMBE,
Soft Cammellia Milk Chocolate Center,
Chambord Raspberry Sauce 13.

## RICOTTA & STRAWBERRY CHEESECAKE

Sicilian Lemon & Strawberry Compote
Almond Vanilla Crunch 13.

## MULBERRY TART

Home Mulberry Jam, Crème Patisserie, Frangipane, Mascarpone
Chantilly 14.

## RICOTTA CANNOLI

Almond Tuille Cannoli, Whipped Ricotta Romana DOP, Candied
Fruits, Candied Almonds, Salted Caramel Gelato 14.

## 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*