



DOLCE \$12.

MATTEO'S TIRAMISU TRADIZIONALE 14.

SEASONAL PANNA COTTA 14.

MOUSSE AL CIOCCOLATO E NOCCIOLE* 14.
CHOCOLATE COOKIE CRUST, HAZELNUTS, FRESH CREAM

BOURBON BREAD PUDDING 13.
DRIZZLED WITH CRÈME ANGLAISE

FLOURLESS CIOCCOLATO CAKE (GF, V) 14.

VANILLA BEAN CRÈME BRULÉE 14.

WARM APPLE GALETTE* 13.
VANILLA BEAN GELATO

SALTED CARAMEL AFFOGATO 13.
SALTED CARAMEL GELATO DROWNED IN ESPRESSO

FRUTTI DI BOSCO 14.
BERRIES MARINATED IN PORT WINE
VANILLA BEAN GELATO

ASSORTED GELATO AND SORBET 10.

***CONTAINS NUTS**

DIGESTIVO

ITALIANO ESPRESSO MARTINI	17.
CARAJILLO, ITALIAN STYLE	17.
AMARO AVERNA	15.
flavors of vanilla, orange, chocolate & mint	
AMARO MONTENEGRO	15.
citrus, hints of cinnamon & cardamom, herbaceous	
AMARO NONINO	16.
milk chocolate, orange, fennel, coffee, prunes	
BAILEY'S IRISH CREAM (VEGAN available)	13.
VIGIE LIMONCELLO (CHILLED)	14.
GRAPPA, IL POGGIONE BRUNELLO RISERVA	24.
sangiovese aromas of apple, apricot, honeysuckle & licorice	
DOLCE, FAR NIENTE	20.
late harvest wine known as "liquid gold", napa valley	
DOW'S 10 YEAR TAWNY	15.
SANDEMAN 20 YEAR TAWNY	19.
BADIA A. COLTIBUONO, VIN SANTO	18.
VIGNALTA, ALPIANAE, ORANGE MUSCAT	14.
MARENCO STREY MOSCATO D'ASTI	14.
<u>SCOTCH</u>	
Johnnie Walker Blue Label	48.
Laphroaig Quarter Cask 10 year	19.
Macallan 15 year	34.
Macallan 18 year	54.
The Balvenie 12 Doublewood	20.
The Balvenie 14 Caribbean Cask	24.
<u>COGNAC</u>	
Courvoisier VSOP	16.
Hennessey Privilege VSOP	18.
Delamain XO	28.

WE PROUDLY SERVE  CAFÉ single/double

Espresso 6.50 / 7.50