

Dessert

CRÈME FRAICHE

PANNA COTTA ----- \$9

Tart cherries, Chinotto syrup

PEAR CROSTATA-----\$9

Greek yogurt sorbetto

SALTED CARAMEL AND DARK CHOCOLATE

TART ----- \$9

Gianduja Stracciatella gelato

HOUSE MADE CANNOLI ---- \$9

*Ricotta mascarpone cream, Sicilian
pistachios*

HOUSE MADE GELATO

AND SORBET ----- \$9

Aperitif/dessert

Moscato “Terre D’Alteni-----\$10/gl

Prieure D’Arche----- \$16/gl

Mas Amiel 10 ans D’Age ----- \$12/gl

Sangue di Guida DOC ----- \$12/gl





Coffee/Tea

- COFFEE ----- \$4
- ESPRESSO ----- \$3
- DOUBLE ESPRESSO ----- \$5
- MACCHIATO ----- \$3
- CAPPUCCINO ----- \$5
- LATTE ----- \$5
- AMERICANO ----- \$4
- HOT CHOCOLATE ----- \$4
- TEA ----- \$4

Dessert Drink

- NEAPOLITAN ----- \$14
*Stock 84 Italian Brandy shaken with
Espresso, Coffee Liqueur and Sambuca
Molinari, served straight up.*

Open Daily
6:45 a.m. to 4 a.m.
BREAKFAST • LUNCH
DINNER
LATE-NIGHT • COCKTAILS

