

Dolci

Cannoli homemade cannoli shells filled with our sweet, creamy ricotta filling	10	Spumoni Bomba strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate	9
Coppa Pistachio custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios	9	Tartufo zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, dusted with cocoa powder	9
Tri Colore Gelato Cake italian ranibow cake, vanilla gelato, chocolate ganache	14	Homemade Tiramisu layers of espresso-drenched	11
Pizza con Nutella filled with bananas and topped with powdered sugar and a strawberry	14	ladyfingers, separated by mascarpone cream, dusted with cocoa powder Affogato	9
Vesuvio cake molten chocolate cake, vanilla ice cream	14	two scoops of vanilla gelato, with a shot of fresh espresso poured over it	
Gelato ask server for flavors	7		
Espresso	Caf	fé	3
Espresso Macchiato			4
Espresso Corretto-Sambuca			7

Lspre Cappuccino Latte Americano Decaffeinated Coffee add \$1

5 5 4

Digestivi

Served at the end of a meal to aid digestion. They typically contain herbs and spices that are believed to have stomach-settling properties. amari essentially consist of an infusion of various herbs, roots, and vegetables in alcohol, and flavors range from earthy and bitter to sickly sweet.

Averna Amaro Siciliano	12
Amaro Montenegro Liquer	12
Cynar	12
Fernet -Branca Liquer	12
Amaro Nonino	13
Amaro Del Capo	13

lirappa dinner beverage: a distil

The traditional Italian after dinner beverage; a distilled spirit made from the skins, stems & pomace that remain from grapes pressed for wine making. Choose from the following selections:

Nonino Grappa Merlot	14
Marolo Grappa Barolo 12 Year	15
Marolo Milla	15

Limoncello

One of Italy's most popular liquers is made with the zest of lemons served chilled as an after-dinner digestivo.

Homemade Limoncello Forno Rosoo

10

Sambuca

An anise-flavored liqueur, produced by the infusion of witch elder bush and licorice, sweetened with sugar and enhanced with a secret combination of herbs and spices.

Romana Sambuca Romana Black Sambuca

10 10