

<b>Cannoli</b> <i>homemade cannoli shells filled with our sweet, creamy ricotta filling</i>	8
<b>Coppa Pistachio</b> <i>custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios</i>	12
<b>Limoncello Flute</b> <i>refreshing lemon gelato made with lemons from Sicily, swirled together with Limoncello sauce</i>	11
<b>Gelato</b> <i>ask server for flavors</i>	8
<b>Pizza con Nutella</b> <i>with bananas topped with powdered sugar and strawberries</i>	13
<b>Spumoni Bomba</b> <i>strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate</i>	11
<b>Tartufo</b> <i>zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, dusted with cocoa powder</i>	11
<b>Homemade Tiramisu</b> <i>layers of espresso-drenched ladyfingers, separated by mascarpone cream, dusted with cocoa powder</i>	12
<b>Affogato</b> <i>two scoops of vanilla gelato, with a shot of Fresh espresso poured over it</i>	10
<b>Chocolate Lava Cake</b> <i>rich chocolate cake with molten center, served warm and topped with chocolate sauce and gelato</i>	14
<b>Fried Dough</b> <i>soft pillows of fried dough served with vanilla gelato and topped with nutella &amp; sugar</i>	16

## Digestivi.....9

*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**  
**Amaro Fratelli Ramazzotti**  
**Amaro Lucano 1894**  
**Amaro Nardini Liqueur**  
**Vecchio Amaro Del Capo**

**Amaro Montenegro Liqueur**  
**Cynar**  
**Galliano L' Autentico**  
**Fernet -Branca Liquer**

## Grappa....12

*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:*

**Po' di Polli Secca Grappa**  
**Nonnino Grappa Merlot**

**Nonnino Grappa Chardonnay**  
**Nardini Bassano Grappa**

## Limoncello...7

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

**Homemade Limoncello Forno Rosso**  
**Homemade Crema Di Limoncello Forno Rosso**  
**Homemade Orangecello Forno Rosso**

## Sambuca...9

*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**