

## SWEET TREATS \$12.50

### TIRAMISU

espresso-dipped ladyfingers,  
whipped mascarpone, shaved chocolate

### CHOCOLATE BUDINO

creamy pudding, salted almond praline

### GELATO

slow churned, frozen italian cream

## ----- AFTER DINNER SIPS -----

### MAZZOLAS ESPRESSO MARTINI 16

cold brewed espresso, house made coffee liqueur,  
mythology vodka

add baileys +3 / chocolate +2

### PORT DOW'S FINE TAWNY 10YR 14

nutty, dried fruit & caramel characteristics

### RATAFIA SCUPPOZ 16

black cherry liqueur from abruzzo,  
softly blended with montepulciano wine

### CREMA ALPINA PISTACCHIO 14

all the flavor of pistachio  
blended with fresh cream from trentino

### AMARO NONIO 16

elegant & balanced with an extraordinary herbal aroma,  
served with a slice of orange, born in friuli

### SIBONA GRAPPA 12

fresh grape aromas, floral notes, ripe plum  
and a touch of spice, founded in piedmont

### LIMONCELLO 11

house made Italian liqueur, bright & zesty lemon flavor  
balanced with subtle sweetness and tartness

### AMARETTO DI SASCHIURA 14

smooth and balanced with almond, vanilla,  
and subtle stone fruit notes

### LUCANO SAMBUCA 12

aromatic and smooth, signature star anise flavor,  
a classic Italian digestivo