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# Dolci

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## Tiramisu \$9

Ladyfingers soaked in espresso and rum with mascarpone cheese and cocoa

## Crostata di Mele \$8

Local apples in a flaky pie crust, drizzled with crème anglaise and caramel, and topped with vanilla bean gelato

## Torta Bacio \$8

Chocolate-hazelnut mousse with cocoa nibs, chocolate crunch, and a white chocolate center

## Profiteroles al Pistacchio \$9

Delicate cream puffs served warm with pistachio gelato and chocolate sauce

## Crema alla Vaniglia \$9 (GF)

Vanilla crème brûlée with fresh berries

## Torta di Formaggio al Mascarpone \$8

Mascarpone cheesecake with mixed berries and blueberry compote

## Attogato \$6

Homemade chocolate chip biscotti and salted caramel gelato, served with a shot of espresso poured over

Add a shot of Amaretto or Bailey's Irish Cream for \$4

## Cannoli \$8

Traditional cannoli filled with sweet ricotta and chocolate chips, dusted with cocoa

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## Gelati

\$6

VANILLA BEAN  
CHOCOLATE  
PISTACHIO  
SALTED CARAMEL

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## Sorbetti

\$6

LEMON  
MANGO  
MIXED BERRY

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## Cocktails

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### IRISH COFFEE \$7

JAMESON, COFFEE, AND  
BAILEY'S IRISH CREAM

### BLACK BOMBER \$8

ESPRESSO, PERNOD GIN,  
AND COFFEE KAHLUA

### LAST CALL \$7

BRANDY, TUACA, BITTERS,  
AND EARL GREY TEA

### BORED STIFF \$8

WARRES 10 YEAR OLD  
TAWNY PORT, AMARETTO,  
CHOCOLATE LIQUEUR,  
AND A DASH OF BITTERS

### SPANISH COFFEE \$7

KAHLUA, LIGHT RUM,  
AND COFFEE

### ESPRESSO MARTINI \$8

SMIRNOFF VANILLA VODKA,  
ESPRESSO, AND BAILEY'S  
IRISH CREAM

### SAN REMO \$7

LIMONCELLO, APEROL,  
BITTERS, AND GINGER ALE

### PICK ME UP \$7

BUTTERSCOTCH SCHNAPPS,  
KAHLUA, AND ESPRESSO