

## Dolci

<b>Cannoli</b> homemade cannoli shells filled with our sweet, creamy ricotta filling	8	<b>Spumoni Bomba</b> strawberry, pistachio and chocolate gelato all coated with chocolate and drizzled with white chocolate	9
<b>Coppa Pistachio</b> custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios	8	<b>Tartufo</b> zabaione cream center, surrounded by chocolate gelato and caramelized hazelnuts, dusted with cocoa powder	9
<b>Gelato</b> ask server for flavors	7	<b>Homemade Tiramisu</b> layers of espresso-drenched ladyfingers, separated by mascarpone cream, dusted with cocoa powder	10
<b>Pizza con Nutella</b> filled with bananas and topped with powdered sugar and a strawberry	14	<b>Affogato</b> two scoops of vanilla gelato, with a shot of fresh espresso poured over it	10
<b>Vesuvio cake</b> molten chocolate cake, vanilla ice cream	13		

## Caffé

<b>Espresso</b>	4
<b>Espresso Macchiato</b>	5
<b>Espresso Corretto-Sambuca</b>	9
<b>Cappuccino</b>	6
<b>Latte</b>	6
<b>Americano</b>	4
<b>Decaffeinated Coffee add \$1</b>	

# 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.

<b>Averna Amaro Siciliano</b>	10
<b>Amaro Fratelli Ramazzotti</b>	10
<b>Amaro Lucona 1894</b>	10
<b>Amaro Montenegro Liquer</b>	10
<b>Cynar</b>	9
<b>Fernet -Branca Liquer</b>	9
<b>Liquore Strega</b>	9
<b>Marolo Barolo Chinato</b>	14
<b>Fernet Branch Mentha</b>	9
<b>Amaro Nonino</b>	11
<b>Amaro Del Capo</b>	10

# Grappa

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:

<b>Nonino Grappa Merlot</b>	13
<b>Nonino Grappa Cru Monovitagno</b>	18
<b>Marolo Grappa Barolo 12 Year</b>	15
<b>Marolo Milla</b>	12

# Limoncello

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

<b>Homemade Limoncello Forno Rosso</b>	6
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# 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.

<b>Romana Sambuca</b>	10
<b>Romana Black Sambuca</b>	10