

## DESSERTS

*Cheesecake Brûlée* 14  
pineapple | lychee | passionfruit

*Banana Budino* 13  
vanilla | granola | bourbon

*Dark Chocolate Cruller* 13  
74% sorbet | fudge | shortbread

*S'mores Semifreddo* 14  
lyneá chocolate | graham ice cream | marshmallow

*Tres Leches Carrot Cake* 13  
coconut | chai | brown sugar

*Ice Cream & Sorbet* 4  
daily selection

*Dessert Tasting* 32  
Beverage Pairing 28

*Cheesecake Brûlée*  
Aperitif Wine  
Sirene | Italy

*Dark Chocolate Cruller*  
Pasubio Vino Amaro  
Cappelletti | Italy

*Banana Budino*  
Moscato  
2021 Rizzi | d'Asti, Italy

### tea

chamomile - mint 4

regal earl grey 4

genmaicha green 5

### coffee

fresh brewed coffee 4

espresso 4

americano 4

latte 5

cappuccino 5

### make it boozy +7

*Vanille de Madagascar*  
Giffard

*Crème de Violette*  
Rothman & Winter

### fortified & aromatized

*Palo Cortado Sherry* 14  
Lustau | Jerez | Portugal

*Sfumato 'Rabarbaro'* 14  
Cappelletti | Italy

*Barolo Chinato* 14  
Cocchi | Asti | Italy

### amari

*Fernet* 16  
Negroni | Italy

*Pasubio Vino Amaro* 16  
Cappelletti | Trentino | Italy

### dessert wine

*Keller 'Pius' Auslese* 19  
2022 Rheinhessen | Germany

*Uve Appassite 'Anthos'* 16  
2020 Matteo Correggia | Canale | Italy

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits, supplies), we have added a 5% surcharge to all checks. We do this in lieu of increased menu prices. You may request to have this taken off your check, should you choose.