



DESSERT MENU

MILK & COOKIES, ITALIANO \$8

dark chocolate cherry thumbprints, ditti di mandorle, cranberry-pecan biscotti, taralli, served with a "Manhattan Special" egg cream

APPLE CROSTATA \$9

cinnamon caramel, vanilla-thyme ice cream, pecorino crust

SPUMONI \$10

roasted bing cherry, pistachio-olive oil,
dark chocolate pizzelle praline crumble

WATER ICE

\$6 each

plum-tarragon

raspberry-prosecco

heirloom tomato-sweet basil cream

CANNOLI

\$9

roasted fig mascarpone with rosemary

ricotta with pistachio & dark chocolate

COFFEE & TEA

LA COLOMBE Corsica \$3

LA COLOMBE MonteCarlo \$3

HARNEY & SONS assorted Hot Tea \$3



DESSERT WINES & AMARO

AMARO NONINO \$14

FERNET BRANCA \$12

CHINATO RIVETTO \$12

CHINATO MERCATO \$14

SAMBUCA \$10

BLACK SAMBUCA \$12

LUXARDO \$10

GRAPPA DI GAVI \$12

GRAPPA DI SASSICAIA \$16

LIMONCELLO DI SORRENTO \$8



SARA MAY PASTRY CHEF