

== DESSERT ==

CHOCOLATE CARAMEL BUDINO	8.
<i>Fonseca 10 year Tawny Port</i>	glass 10.95
WARM FRUIT CROSTATA	6.
vanilla ice cream	
<i>Maculan Torcolato, 2008</i>	glass 11.5
SPUMONI SUNDAE	8.
pistachio ice cream, amaretto cherries, espresso fudge	
<i>Quinta do Crasto LBV Port, 2008</i>	glass 9.5
RICOTTA PIE	8.
candied lemon, whipped cream	
<i>Jorge Ordonez Victoria #2 Malaga</i>	glass 8.5
PISTACHIO CAKE	8.
lemon cream, house granola	
<i>Maculan Torcolato, 2008</i>	glass 11.5

== DESSERT WINE/PORT ==

	glass/375 ml
Michele Chiarlo "Nivole" Moscato d'Asti	9./18
Jorge Ordonez Victoria #2 Malaga	8.5/33
Maculan Torcolato, 2008	11.5/32
Quinta do Crasto LBV Port, 2008	9.5
Fonseca "Guimaraens" Single Quinta, Vintage Port, 1995	12.00/45
Fonseca 10 year Tawny Port	10.95
Taylor Fladgate 20 year Tawny Port	12.5
Taylor Fladgate 30 year Tawny Port	21.95
A Taste of Tawny Port	16.5
<i>1 oz. pour of Fonseca 10 yr., Taylor Fladgate 20 yr., Taylor Fladgate 30 yr.</i>	

== DIGESTIVO ==

AMARO

Meletti 32° <i>sweet, floral, impeccably balanced</i>	8.5
Cynar 33° <i>artichoke, honey, herbal</i>	8.5
Cardamaro 34° <i>soft, nutty, candied spice</i>	8.5
Braulio 42° <i>wine-based, chamomile, pine and menthol</i>	9.
Montenegro 46° <i>lush orange & spice. sweet & creamy</i>	10.5
Averna 58° <i>caramel, almond, citrus, licorice</i>	9.
Nonino Quintessentia 70° <i>orange & spice. very approachable</i>	10.5
Contratto Fernet 60° <i>our softest fernet style</i>	10.5
Santa Maria Al Monte 80° <i>pronounced mint and spice</i>	9.
Fernet Branca 80° <i>the bully of fernet. aggressive. ill-tempered</i>	10.5

== GRAPPA ==

Tignanello 84°	14.25
Nardini Bianca 100°	10.5
Nardini Riserva 100°	11.5

== COGNAC ==

Pierre Ferrand Ambre	10.5
Pierre Ferrand Selection des Anges	42.5

== AMERICAN WHISKEY ==

1792 <i>Legal Sea Foods single barrel selection</i> 93.75°	9.5
Baker's 107°	11.5
Basil Hayden's 90°	11.5
Blanton's Single Barrel 93°	11.5
Booker's Cask Strength 121-130.8°	12.5
Buffalo Trace <i>Legal Sea Foods single barrel selection</i> 90°	9.
Bulleit 10 year 91.2°	12.5
Bulleit Bourbon 90°	10.5
Eagle Rare 10 year <i>Legal Sea Foods single barrel selection</i> 90°	9.5
Four Roses Single Barrel 100°	12.5
Hillrock Single Malt 96.1°	16.
Knob Creek 100°	12.5
Maker's Cask Strength 108-114°	14.
Maker's Mark 90°	9.5
Michter's US*1 91.4°	11.5
Michter's 10 year Single Barrel 94.4°	16.5
Old Overholt 80°	8.
Stranahan's Straight Rocky Mountain 94°	12.5
Templeton Rye 80°	11.5
Whistlepig 100°	14.
Woodford Reserve 90.4°	10.5

== LIQUEUR ==

Chartreuse Green	11.5
Chartreuse Yellow	11.5
Frangelico	10.5
Galliano L' Autentico	10.5
Galliano Ristretto	10.5
Grand Marnier	10.5
Limonio	9.
Luxardo Amaretto	9.
Luxardo Espresso	9.
Luxardo Maraschino	9.
Nardini Acqua di Cedro	10.5
Sambuca Romana	10.5