

## == DESSERT ==

<b>CHOCOLATE CARAMEL BUDINO</b>	<b>9.</b>
<i>Fonseca 10 year Tawny Port</i>	<i>glass</i> <b>10.95</b>
<b>TIRAMISU</b>	<b>9.</b>
mascarpone custard, chocolate, marinated cherries <i>Maculan Torcolato, 2008</i>	<i>glass</i> <b>11.5</b>
<b>SPUMONI SUNDAE</b>	<b>8.</b>
pistachio ice cream, amaretto cherries, espresso fudge <i>Quinta do Crasto LBV Port, 2008</i>	<i>glass</i> <b>9.5</b>
<b>APPLE CARAMEL TART</b>	<b>9.</b>
boiled cider, vanilla ice cream <i>Maculan Torcolato, 2008</i>	<i>glass</i> <b>11.5</b>
<b>RICOTTA PIE</b>	<b>8.</b>
candied lemon, whipped cream <i>Jorge Ordonez Victoria #2 Malaga</i>	<i>glass</i> <b>8.5</b>

## == DESSERT WINE/PORT ==

	<i>glass/375 ml</i>
Michele Chiarlo "Nivole" Moscato d'Asti	<b>9.5/19.</b>
Jorge Ordonez Victoria #2 Malaga	<b>8.5/33.</b>
Maculan Torcolato, 2008	<b>11.5/32.</b>
Quinta do Crasto LBV Port, 2008	<b>9.5</b>
Fonseca "Guimaraens" Single Quinta, Vintage Port, 1995	<b>12./45.</b>
Fonseca 10 year Tawny Port	<b>10.95</b>
Taylor Fladgate 20 year Tawny Port	<b>12.5</b>
Taylor Fladgate 30 year Tawny Port	<b>21.95</b>
A Taste of Tawny Port	<b>16.5</b>
<i>1 oz. pour of Fonseca 10 yr., Taylor Fladgate 20 yr., Taylor Fladgate 30 yr.</i>	

## == DIGESTIVO ==

### AMARO

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