

== 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