

== DESSERT ==

CHOCOLATE CARAMEL BUDINO	9.
<i>Fonseca 10 year Tawny Port</i>	glass 10.95
TIRAMISU	9.
mascarpone custard, chocolate, marinated cherries <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
SHEEP'S MILK PANNA COTTA	8.
fresh berries, amaretti cookies <i>Jorge Ordonez Victoria #2 Malaga</i>	glass 8.5
RICOTTA PIE	8.
candied lemon, whipped cream <i>Jorge Ordonez Victoria #2 Malaga</i>	glass 8.5

== DESSERT WINE/PORT ==

	glass/375 ml
Michele Chiarlo "Nivole" Moscato d'Asti	9.5/19
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° sweet, floral, impeccably balanced	8.5
Cynar 33° artichoke, honey, herbal	8.5
Cardamaro 34° soft, nutty, candied spice	8.5
Braulio 42° wine-based, chamomile, pine and menthol	9.
Montenegro 46° lush orange & spice. sweet & creamy	10.5
Averna 58° caramel, almond, citrus, licorice	9.
Nonino Quintessentia 70° orange & spice. very approachable	10.5
Contratto Fernet 60° our softest fernet style	10.5
Santa Maria Al Monte 80° pronounced mint and spice	9.
Fernet Branca 80° the bully of fernets. aggressive. ill-tempered	10.5