

== DESSERT ==

CHOCOLATE CARAMEL BUDINO	10.
<i>Fonseca 10 year Tawny Port</i>	<i>glass 10.95</i>
BRÛLÉED PEACHES & RICOTTA CREAM	8.
cointreau syrup, fresh berries	
<i>Maculan Torcolato, 2008</i>	<i>glass 11.5</i>
TIRAMISU	9.
mascarpone custard, chocolate, marinated cherries	
<i>Maculan Torcolato, 2008</i>	<i>glass 11.5</i>
SPUMONI SUNDAE	9.
pistachio ice cream, amaretto cherries, espresso fudge	
<i>Quinta do Crasto LBV Port, 2008</i>	<i>glass 9.5</i>
RICOTTA PIE	9.
candied lemon, whipped cream	
<i>Jorge Ordonez Victoria #2 Malaga</i>	<i>glass 8.5</i>

== DESSERT WINE/PORT ==

	<i>glass/375 ml</i>
Michele Chiarlo "Nivole" Moscato d'Asti	10.5/20.
Jorge Ordonez Victoria #2 Malaga	8.5/33.
Maculan Torcolato, 2008	11.5/32.
Quinta do Crasto LBV Port, 2008	9.5
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