

## == DESSERT ==

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

## == DESSERT WINE/PORT ==

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