

== DESSERT ==

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

== DESSERT WINE/PORT ==

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| | <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

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| 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 |