DESSERT — 10

Chocolate
mousse cake + caramel popped sorghum
chocolate sauce + crème fraîche gelato
rye crumb

Cappuccino & Biscotti
espresso panna cotta + mocha crumb
milk foam + cocoa-cinnamon powder
biscotti tuille

Caramel Apple
apple tart + whipped mascarpone
soft serve ice cream + feuilletine crunch

It’s Bananas!
spiced semifreddo + toffee banana compote
caramelized filo + walnut crunch

Affogato Jovanina
mascarpone soft serve + double-shot espresso
whipped cream + shortbread cookie

Assorted Gelatos & Sorbetis
seasonal flavors made in house

DESSERT WINES
By the Glass
Porto Barros 10 Year Tawny — Duoro — 10
Lillet Rouge — France — 9
Don PX 1988, Pedro Ximenez — Sherry — 16
Blandy’s 5 Year Malmsey, Malvasia — Madeira — 12
Vin Santo Malvasia — Chianti Classico — 15

HOUSE-MADE LIQUEUR
Limoncello — 5

COFFEE
Proudly serving Middlestate Coffee
Landspeed Blend – 50/50 Guatemalan/Ethiopian (Regular and Decaf available)

Espresso, Americano — 4
Latte, Cappuccino, Macchiato, Cortado — 4.50
‘Drunken’ Affogato, served with choice of
Frangelico, Amaretto, or Amaro — 15

AMARI
Meletti — 8
Averna — 10
Fernet Branca — 9
Braulio — 13
Underberg — 3

ABSINTHE
LUCID Supérieure, France — 16
REDUX Supérieure, Golden, CO — 20
MATA HARI Bohemian, Austria — 13
CORSAIR ‘RED’ Supérieure, Nashville, TN — 15