

DESSERTS 7.00

HONEY AND PINE NUT TART

vanilla gelato, vincotto

BUTTERSCOTCH BUDINO

whipped cream, pumpkin seed brittle

CHOCOLATE PISTACHIO CUSTARD

anise-amaretto biscotti

TIRAMISU

cocoa powder, chocolate shavings

CHOCOLATE AND HAZELNUT TORTE

hazelnut gelato, chocolate sauce

GELATO AFFOGATO

vanilla gelato topped with espresso, biscotti

CHEESE PLATE 12.00

selection of artisanal cheeses, condiment, crostini

DIGESTIFS

FERNET FIZZ 8.00

Fernet Branca, Carpano Antica, Aranciata

CAFFE CORRETTO 9.00

espresso with a shot of Sambuca Romana on the side

GOLDEN RAISIN INFUSED GRAPPA 9.00

golden raisins macerated with Cividina grappa

CAFFE SAMBUCA ROMANA 7.50

Sambuca Romana infused with espresso beans

HOUSE MADE LIMONCELLO 7.50

served chilled

HOUSE MADE ORANGECELLO 7.50

served chilled

DESSERT MARTINIS 8.50

THIN MINT MARTINI

Branca Menta, vanilla vodka, Chocovin

CITRUS DROP MARTINI

orange vodka, fresh orange juice, lemon

CANNOLI MARTINI

Faretti biscotti liqueur, vanilla vodka, cream

TIRAMISU MARTINI

Gosling's rum, Chocovin, espresso

CHOCOLATE MARTINI

vodka, Liqueur "43", Chocovin, crème de cacao

ESPRESSO MARTINI

espresso and vanilla vodka

DESSERT WINES

VIN SANTO MARCHESE ANTINORI 2006 9.00

served with house made biscotti

LATE HARVEST MOSCADELLO DI MONTALCINO BANFI 2008 7.00

MOSCATO D'ASTI BATASIOLO 7.00

TAWNY PORT SANDEMAN'S 7.00

RUBY PORT SANDEMAN'S 7.00

LBV PORT TAYLOR FLADGATE 2003 9.00

COFFEE/TEA

CHARLESTON KING BEAN FRESH ROAST COFFEE 2.25
CHARLESTON TEA PLANTATION HOT TEA 3.00
ESPRESSO 3.50
AMERICANO 3.50
MACCHIATO 4.50
CAPPUCCINO 4.50
LATTE 4.50