

d e s s e r t

coconut gelato, macerated strawberry, matcha meringue (gf) | 13

zeppole classico, passion fruit sauce, powdered sugar | 12

meyer lemon pudding cake, mascarpone chantilly, candied lemon | 12

flourless chocolate cake, espresso gelato, salted caramel (gf) | 14

e s p r e s s o

espresso | 4.5

americano | 4.5

macchiato | 5

cortado | 5

cappuccino | 6

latte | 6.5

drip coffee | 5

oat milk 1 | almond milk 1 | add espresso shot 1.5

d o l c e a m a r o

hot chocolate | 6

caffé con panna | 5.5

affogato | 8.5

amari

Alessio Chinato Vermouth, Piedmont, Italy | 14

Nonino Amaro, Veneto, Italy | 15

Meletti, Italy | 14

Cardamaro, Italy | 9

Cynar, Italy | 10

Montenegro, Bologna, Italy | 9

Fernet Branca, Italy | 10

grappa

Nonino Grappa, Percoto, Italy | 9

Castello di Verduno, Pelaverga, Italy | 14

reserve pours

Bourbon – Barrel Armida | 23

Scotch – Highland Park 12 Year Single Malt | 17

Scotch – Laphroig 10 Year | 18

Cognac – Dudognon 5 Year | 15

dessert wine

2022 Perini, *Colli Orientali* (Picolit), Friuli, Italy | 15

NV Rare Wine Co, *Malmsy*, Maderia Portugal | 16

2016 Cappellano, Barolo Chinato, Piedmont Italy | 14

NV Margherita Otto, Barolo Chinato, Piedmont Italy | 21

cocktail al caffè

caffè corretto | 9

piccino espresso, amaro averna

espresso martini | 17

piccino espresso, vodka, st. george nola
coffee liqueur

a 6% surcharge will be added to each check.

consuming raw or undercooked ingredients may increase your risk of foodborne illness.