

D E S S E R T M E N U



GELATO

chocolate, caramel, vanilla, spumoni \$5

POMEGRANATE CANNOLI

pomegranate mascarpone, pomegranate seeds \$9

TORTA CAPRESE

chocolate ganache cake, candied orange zest \$12

TIRAMISU

mascarpone, cocoa, lady fingers,
espresso, hazelnut liqueur \$12

PISTACHIO CRÈME BRULÉE

chocolate biscotti \$12

PUMPKIN SWEET CAKE

vanilla sabayon, brown butter pumpkin,
spiced chantilly cream \$13

LIMONCELLO TART

brown butter graham crackers, whisky
pear compote, toasted meringue \$13

APPLE CROSTATA

salted caramel gelato, bourbon caramel \$13

DIGESTIVI

mezzo after hours

CORDIALS

amaro averna siciliano	\$11
full body, smooth, orange, licorice, flowers	
amaro meletti	\$11
floral, fruity, caramel, cola	
branca menta	\$11
minty, herbal	
limoncello	\$11
lemon zest, sweet	
tuaca italian brandy liquor	\$11
citrus, vanilla, butterscotch, fig	
liquor 43	\$11
vanilla, brown sugar	
mirto	\$11
myrtle berries, smooth	
straga liquor	\$11
70 different herbs, sweet, complex	
cynar 70	\$12
herbs, roots, flowers, citrus	
fernet branca	\$12
herbal, black licorice	
grand marnier	\$13
orange-flavored liqueur	
chartreuse	\$18
made by carthusian monks since 1737, herbal	

GRAPPAS

banfi grappa	\$13
green fruit, floral, hazlenut, dark chocolate	
grappa di gewürztraminer	\$16
intense, aromatic, rose, pear, elder flower	
grappa di brunello	\$16
delicate, fresh, floral	
grappa di moscato	\$16
aromatic, intense, smooth	

FORTIFIED WINES

gran barquero 25yr sherry	\$11
spanish, hints of almond	
inniskillin icewine niagara estate	\$13
abundance of vibrant aromatics, stone fruits	
royal tokayi late harvest	\$14
sweet white wine	
warres otima tawny port 20yr	\$20
green tea, ginger, toasted sesame, caramel	
badia a coltibuno	\$20
vin santo with biscotti	

AFTER DINNER COCKTAILS

brandy alexander	\$11
cognac, crème de cacao, cream	
white russian	\$12
vodka, coffee liqueur, cream	
sazerac	\$13
rye whiskey, brandy, bitters, absinthe	
vieux carre	\$13
cognac & vermouth	
boulevardier	\$13
whiskey, sweet vermouth, campari	
espresso martini	\$14
decaf, regular	

COFFEE DRINKS

regular or decaffeinated

espresso	\$4.5
americano	\$5
cappuccino	\$5
latte	\$6
affogato	\$11
caramel gelato, nespresso ristretto	
irish coffee	\$12
irish whiskey, hot coffee, sugar, cream	

