

## DOLCE

Gingerbread Cake with Rum Caramel Drizzle	14
White and Dark Chocolate Brownie	14
<i>Add a Scoop of Vanilla Ice Cream</i>	3
Cheesecake with White or Dark Chocolate Sauce	13
Crème Brûlée of the Moment	12
Sorbet of the Moment — <i>Three Scoops</i>	10
Affogato	9
<b>Dessert Trio — <i>Three of the Above</i></b>	<b>33</b>
Pizza Nutella with Mascarpone	15
Tiramisu	15
Cheeseboard — <i>Ask Your Server for Details</i>	MP

## SPECIALTY BEVERAGES

Ragazzi Coffee (1.5 oz) — <i>Frangelico</i>	13
Spanish Coffee (1.5 oz) — <i>VSOP, Kahlúa</i>	13
Irish Coffee (1.5 oz) — <i>Jameson</i>	13
Monte Cristo Coffee (1.5 oz) — <i>Glenmorangie, Kahlúa</i>	13
Blueberry Tea (1.5 oz) — <i>Glenmorangie, Amaretto</i>	17

*Served with homemade biscotto:*

Espresso	4
Americano	4
Cappuccino	5
Latte Macchiato	6
Dolce Americano — <i>Caramel or Blueberry</i>	6

## COCKTAILS

Aperol Spritz — <i>Prosecco, Aperol</i>	13
Blueberry Amore — <i>Vodka, Chambord</i>	13
Limoncello Mojito — <i>Rum, Limoncello</i>	15
La Dolce Vita — <i>Rum, Iced Tea, Lemon, Mint</i>	15
Strawberry Mango Daiquiri — <i>Rum</i>	15
Hugo Spritz — <i>Prosecco, St Germain</i>	15
Tony Collins — <i>Gin, Limoncello</i>	15
Alla Laura Espresso Martini — <i>Vodka, Kahlúa</i>	16
Morgan's Whiskey Sour — <i>Bourbon, Egg White</i>	17
Old Fashioned Affumicato — <i>Bourbon</i>	20
Sangria alla Frutta — <i>Red or White</i>	14   43 pitcher

## PORT WINES

2015 Taylor Fladgate Late Bottled Vintage (2 oz)	12
Graham's 20 Year Old Tawny (2 oz)	17
Penfolds Grandfather Rare Tawny (2 oz)	30

## COGNAC

Hennessy VS	14
Hennessy XO	28
Rémy Martin VSOP	18