



**DESSERT  
MENU**

*WARM CITRUS OLIVE OIL CAKE* \$9

pistachio ricotta, sour cream glaze,  
brown butter streusel

*CRÈME FRAICHE PANNA COTTA* \$8

roasted raspberry sauce,  
polenta tuile, fresh blackberries

*TIRAMISU* \$8

espresso lady fingers, marsala zabaglione,  
pizzelle crumble



*WATER ICE* \$6

mixed berry basil

*HAZELNUT CANNOLI* \$9

hazelnut ricotta, dark  
chocolate ganache, toasted  
hazelnuts



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**COFFEE & TEA**

*LA COLOMBE* Corsica \$3.5

*LA COLOMBE* Monte Carlo \$3.5

*HARNEY & SONS* assorted hot tea \$3



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**DESSERT WINE, CORDIALS & AMARO**

*MONTENEGRO AMARO* \$10

*BAILEY'S IRISH CREAM* \$10

*LAZZARONI AMARETTO* \$10

*SIBONA GRAPPA* \$18

*LIMONCELLO DI CARAVELLA* \$10

*LAZZARONI SAMBUCA* \$10

*GRAHAM'S SIX-GRAPES PORT* \$10

*FERNET BRANCA* \$10

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