

## DOLCI

- PUMPKIN CRÈME BRUCIATA**  
Pumpkin custard, caramelized sugar crust
- CHEESE CAKE**  
Lemon mascarpone, orange-rum coulis
- WHITE CHOCOLATE POLENTA CAKE**  
Classic marsala zabaglione, raspberry sauce
- COCONUT LAYER CAKE**  
Coconut crème, toasted coconut, toffee sauce

8

8

8

9



- TIRA MI SU** 8  
Mascarpone, espresso and liquor-soaked ladyfingers

- CARAMEL APPLE BREAD PUDDING** 8  
Vanilla gelato

- FLOURLESS CHOCOLATE CAKE** 8  
Chantilly cream, amarena cherry sauce

- POT DE CRÈME** 8  
Dark Chocolate and white chocolate custard, mascarpone mousse

*Pastry Chef Pamela Salas*

## CAPPUCCINO E LIQUORI

- NUTCRACKER** 7  
Nocello and White Creme de Cacao

- TORRONE** 7  
Amaretto di Saronno and Brandy

- PANNA NOCE** 7  
Baileys & Frangelico

- TIRAMISU MARTINI** 7  
Spiced Rum, Espresso, Godiva, Bailey's

- LEMONCELLO MARTINI** 7  
Citron Vodka, Lemoncello

- MAX-A-CINO** 7  
Tuaca and Tia Maria

## CAFE E TEA

- ENJOY A BISCOTTI WITH YOUR COFFEE** 2

- BARONET COFFEE** 3  
Available in regular or decaffeinated

- LAVAZZA ESPRESSO** 4  
Available in regular or decaffeinated

- ESPRESSO DOPPIO** 5  
A double shot

- CAPPUCCINO** 5  
Espresso with frothed milk

- LATTE** 5  
Espresso and steamed milk, topped with froth

- SELECTION OF HARNEY & SONS TEA** 3

- Italian Coffee** 8  
Coffee, Luxor Amaretto, Kahlua, whipped cream

- Spanish Coffee** 9  
Coffee, Tia Maria, Kahlua, Bacardi Rum, whipped cream

- Irish Coffee** 9  
Coffee, Jameson's Irish Whiskey, whipped cream, green crème de menthe

- Keoke Coffee** 9  
Coffee, Crème de cacao, brandy, whipped cream, shaved dark chocolate

- Mia Coffee** 9  
Coffee, Nocello, white crème de cacao, frangelico whipped cream



## GRAPPA E EAU DE VIE

- NARDINI** 8.50

- AMOROSA DI TORCOLATO**, Jacopo Poli 18.00

- FRAMBOISE**, Trimbach 6.00

- POIRE WILLIAM**, Trimbach 6.00