



AMARI INDEX

CYNAR (CHEE-NAR)–10

bittersweet, with notes of caramel, toffee and cinnamon

FERNET-BRANCA–7

earthy, bittersweet

MONTENEGRO AMARO–7

predominantly sweet with slightly bitter notes,
flavors of orange zest, vanilla

DIGESTIF INDEX

LIMONCELLO–8

sweet with an intense lemon flavor

SAMBUCA–7

flavor of licorice

AMARETTO–7

rich and sweet, with a strong almond flavor,
notes of vanilla and mandarin orange

MARYHILL PORT–15

berry jam, chocolate and oak

PASTRY INDEX

OLIVE OIL CAKE–10

plum jam, candied pistachios, orange custard

GELATO AND COOKIES–10

choice of flavor with seasonal Italian cookies

** ask server for flavor details*

AFFOGATO ADDITIONAL 2

TIRAMISU–10

lady finger sponge, mascarpone cream, coffee custard

SMOKED CHOCOLATE BUDINO–10

whipped creme fraiche, candied pecans

Executive Pastry Chef Eric Gross

G—GLUTEN FREE V—VEGAN

*A 20% service charge on the total bill will be added for parties of eight or more.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*