

## CAFFE

Caffe Americano	\$3.00
Espresso	\$3.00
Double Espresso	\$4.50
Cappuccino	\$4.50
Latte	\$4.50

### ADD BOOZE +\$7

SAMBUCA - BAILEYS - KAHLUA



## AMARO

Amaro Lucano	\$10
Amaro del Capo	\$10
Averna Siciliano	\$10
Montenegro	\$11
Amaro Nonnino	\$14
Fernet	\$11
Cynar	\$10
Limoncello	\$11
ITB Chocolate Liqueur	\$10

## DOLCI \$12



### Cannolo Siciliano

Crispy homemade pastry shell filled with sweetened ricotta cheese imported from Sicily



### Coppa Pistachio

Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios



### Crema Catalana

Creamy custard topped with brown sugar



### Chocolate Souffle

Moist chocolate cake with a heart of creamy rich chocolate



### Coppa Spagnola

Vanilla and amarena cherry gelato swirled together, topped with real amarena cherries



### Affogato

Vanilla ice cream with espresso from rome.



### Limoncello Mascarpone

Sicilian-lemon infused sponge cake and Italian mascarpone



### Spumoni Bomba

Strawberry, pistachio, and chocolate gelato all coated with chocolate and drizzled with white chocolate



### Coppa Tre Cioccolati

Delicious combination of silky dark, milk, and white chocolate creams with hazelnut bites



### Tiramisu

Sponge cake soaked in espresso topped with mascarpone cheese and dusted with cocoa powder

## DESSERT COCKTAILS



### Bailey's Martini \$14

Want a lighter cocktail with less coffee that's still sweet and boozy? Then try our Bailey's Martini with Bailey's, Kahlua, vodka, and ice cream!



### Chocolate Martini \$14

Made with our rich homemade Chocolate Liqueur and Grand Marnier. It's so good you'll want to take a bottle of our Chocolate Liqueur home with you!



### Espresso Martini \$15

Our famous Espresso Martini with vodka, Kahlua, simple syrup, and an espresso shot of imported Roman coffee. A nice wake-up after a heavy meal!



### Homemade Chocolate Liqueur Bottle \$25

Made with chocolate powder, sugar, milk, and everclear, our Chocolate Liqueur is perfect taken as a shot or spread over your dessert!