

## DIGESTIVI

Homemade Limoncello 18

Grappa, Sarpa di Poli, Bassano Del Grappa 16

Centorri, Moscato di Pavia 11

Sambuca 16

Fernet Branca 16

Ramazotti 16

Montenegro 16

Croft Reserve Tawny Port, Douro Valley, Portugal 12

## COCKTAILS

Espresso Martini, vodka, Kahlua, vanilla agave 16

Noe Old Fashioned, bourbon, Lazzaroni Amaretto 16

White Negroni, gin, Cocchi Americano, Dolin Dry 16

## COGNAC

Louis XIII Cognac

1/4 pour \$125

1/2 pour \$200

full pour \$350

Remy Martin XO 74

Remy Martin VSOP 14

## WHISKEY

Glenlivet 18 Years 35

Macallan 18 Years 75

Lagavulin 16 Years 28

Oban 14 Years 28

Johnny Walker Blue 21 Years 75

## BAR MENU

**Homemade Mortadella 18**  
*pickles, mustard, caper berries*

**Italian Cheese Platter 20**  
*polenta lavosh, apricot jam, nuts*

## DOLCI

**Tiramisù 15**  
*mascarpone coffee mousse, coffee streusel*

**Crème Fraiche Semifreddo 14**  
*black pepper strawberry sauce, pistachio*

**Rum Baba 16**  
*white chocolate almond streusel, grapefruit, rum chantilly*

**Chocolate Cremeux 15**  
*macadamia nut, coconut cream, tropical salad*

## GELATO

**Stracciatella 10**  
*coconut chocolate chip shortbread, dark chocolate shaving*

**Lemon Sorbetto 10**  
*lemon poppy seed cookie, white chocolate shaving*

## CAFFÈ

**Kona Coffee 6 - Espresso 6 - Macchiato 6**  
**Cappuccino 8 - Latte 8 - Americano 8**

**Caffettiera Napoletana 18**  
*Traditional Italian coffee served with homemade biscotti*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs  
may increase your risk of food-borne illness