



## GRAPPA

Candolini .....	13
Banfi .....	22
Gaja .....	30
Sassicaia .....	29
Nonino Moscato .....	28
Amarone .....	25

## SINGLE MALT SCOTCH

### ISLAND

Lagavulin (ISLAY), 16 years .....	25
Laphroaig (ISLAY), 10 years .....	20

### SPEYSIDE

Glenfiddich, 12 years .....	25
Glenlivet, 12 years .....	25
Macallan, 12 years .....	25

### NORTH HIGHLAND

Glenmorangie, 10 years .....	20
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## HOUSE COCKTAILS

Negroni .....	13
Carpano, Campari, Beefeater Gin, Orange Zest	
Milano Martini .....	13
Polish Vodka, Campari, Orange Zest	
Venezia Martini "The Trixie" .....	13
Pear Vodka, Triple Sec, Squeeze of Lime	
Torino Martini .....	13
Citron Vodka, Punt & Mes, Orange Zest	
Capri Martini .....	13
Polish Vodka, Limoncello, Lemon Zest	
Lupa di Roma .....	13
Orange Vodka, Aperol, Orange Zest	
Suffering Bastard .....	13
Grouse Scotch, Lime Juice, Ginger Ale	

## FOR AFTER DINNER

Tiramisu Martini .....	13
Vanilla Vodka, Kahlua, Frangelico, Espresso Cream	
Espresso Martini .....	13
Vanilla Vodka, Kahlua, Frangelico, Espresso	
Il Diavolo Shot .....	13
Bacardi 151 Rum and Green Chartreuse Merlot	

**DOLCI CON VINI DOLCI**  
(DESSERT WITH DESSERT WINES)

<b>Crema Caramello</b> <i>Cream Caramel</i> <i>Suggested Wine Pairing: Cockburn Special Reserved Port</i>	8
<b>Gelato</b> <i>Ice Cream or Sorbet</i> <i>Suggested Wine Pairing: Vin Santo Brolio</i>	7
<b>Pera Caramellata</b> <i>Poached Pear with Cream &amp; Caramel</i> <i>Suggested Wine Pairing: Passito di Pantelleria</i>	8
<b>Bacche alla Crema</b> <i>Fresh Berries and Cream</i> <i>Suggested Wine Pairing: Elysium Black Muscat</i>	10
<b>Zabaglione con Bacche Per Due</b> <i>Zabaglione with Berries for two</i> <i>Suggested Wine Pairing: Marsala</i>	18
<b>Torta de Ricotta con Salsa di Bacche</b> <i>Ricotta Cheese Cake with Berry Sauce</i> <i>Suggested Wine Pairing: Vin Santo Brolio</i>	8
<b>Velluto di Cioccolato</b> <i>Extreme Double Chocolate Mousse</i> <i>Suggested Wine Pairing: Cockburn Special Reserve Port</i>	9
<b>Formaggi, e Noci con Frutta</b> <i>Cheese Selection with Nuts and Fruits</i> <i>Suggested Wine Pairing: Cockburn Special Reserve Port</i>	12
<b>Cannoli</b> <i>Sweet Ricotta Filled Pastry</i> <i>Suggested Wine Pairing: Marsala Wine</i>	8
<b>Biscotti</b> <i>Italian Cookies</i> <i>Suggested Wine Pairing: Passito di Pantelleria</i>	12
<b>Tiramisu alla Schiuma</b> <i>Mousse-Style Tiramisu</i> <i>Suggested Wine Pairing: Essencia Orange Muscat</i>	8
<b>Panna Cotta con Salsa di Fragole</b> <i>Cooked Cream (Pudding) with Strawberry Sauce</i> <i>Suggested Wine Pairing: Essencia Orange Muscat</i>	8



**VINI DOLCI**  
**DESSERT WINES**

Vin Santo Santa Cristina 2010. ....	20
Passito di Pantelleria Pellegrino .....	18
Marsala Dolce NV C.R. Marsala .....	20
Port Special Reserve Cockburn .....	14
Tawny Aged Port 10 Dow's .....	20
Tawny Aged Port 20 Dow's .....	29
Tawny Aged Port 30 Dow's .....	35
Tawny Aged Port 40 Dow's .....	45
Elysium Black Muscat – Quady Winery .....	20
Elysium Orange Muscat – Quady Winery .....	20
Robert Mondavi Moscato Doro 2010 (1/2 Btl.) .....	75

*Coffee*

Espresso	4	Double Espresso	7
Cappuccino	4.50	Caffe Late	4.50
Coffee	3	Caffe Mocha	4.50
Espresso Corretto	10	Tea	4
Hot Chocolate	4	Affogato	10