

VANILLA CRÈME BRÛLÉE 8

mixed berry compote

pairing: *Muffato 2008 Castello della Sala, Umbria 14*

CHEESECAKE 10

marscarpone, almond biscotti crust, honey, seasonal compote

pairing: *Vin Santo Castello Sonnino 2011, Toscana, 15*

RASPBERRY BAVARESE 8

Crème Fraîche, pistachio cookie, raspberry puree

pairing: *Moscato d' Asti 2014 Saracco, Piemonte 9*

CHOCOLATE PANNA COTTA 9

Cacao Barry dark chocolate, maldon sea salt, caramel, hazelnut

pairing: *Recioto della Valpolicella Classico 2011 Mazzi, Veneto 15*



GELATI & SORBET

choose three flavors 6 | single scoop 2

COFFEE

PEANUT BUTTER

DARK CHOCOLATE ORANGE

VANILLA BEAN

RUBY RED GRAPEFRUIT SORBET

COFFEE DRINKS

CAFFÈ ITALIANO 8

Amaretto di Saronno,
Tuaca and brandy

CAFFÈ CORRETTO 7

Espresso, Watershed
'Nocino' walnut liqueur

AFFOGATO ALL' ARANCIA 12

Madison's dark chocolate orange
gelato, Grand
Marnier and espresso

GRAPPA

GRAPPA DITTA BORTOLO 12

NARDINI

GRAPPA DI CHARDONNAY 15

NONINO

GRAPPA DI MOSCATO 15

NONINO

DESSERT WINES

MOSCATO D'ASTI 9

Saracco Piemonte 2014

VIN SANTO 12

Castello Sonnino Toscana 2011

VIN SANTO 13

Il Poggione 'Sant'Antimo' Toscana 2006

MOSCADELLO DI MONTALCINO 10

Banfi, Toscana 2012

MUFFATO 14

Castello della Sala, Umbria 2008

RECIOTO DELLA VALPOLICELLA CLASSICO 15

Mazzi, Veneto 2011

PEDRO XIMÉNEZ 14

Toro Albalá "Don PX Gran Reserva",
Córdoba, ES 1987

PORT

GRAHAM'S 'SIX GRAPES' RUBY 8

WARRE'S TAWNY 'OTIMA' 10-YEAR 11

GRAHAM'S TAWNY 20-YEAR 14

COGNAC

HENNESSY VS 11

DIGESTIFS

HOUSEMADE LIMONCELLO 9

Via Vite, Cincinnati 2018

HOUSEMADE ORANGECELLO 9

Via Vite, Cincinnati 2018

AMARO NONINO 'QUINTESENTIA' 11

Herbaceous, grape
distillate aged in barrique

BAROLO CHINATO VAJRA 16

clove, juniper, cinnamon
infused Barolo DOCG

CARDAMARO 8

cardoan, blessed thistle

CARPANO ANTICA 11

rich, complex Italian vermouth

CYNAR 8

herbaceous, artichoke amaro

FERNET BRANCA 9

cardamom, anise amaro