

## DESSERT

<b>Guittard Chocolate Budino</b>	<b>10</b>
Hazelnuts & Sea Salt (vg) (gf)	
<b>Carnaroli Rice Pudding</b>	<b>10</b>
Straus Dairy, Vanilla, Dried Stone Fruit Compote, Hints of Negroni (vg)	
<b>Espresso Gelato</b>	<b>10</b>
Linea Caffè Espresso (vg) (gf)	
<b>Chocolate Sorbetto</b>	<b>9</b>
Guittard Chocolate (v) (gf)	

## DESSERT WINE

<b>Glass 3oz</b>	
2022 Brachetto d'Acqui, Braida, Piemonte	<b>11</b>
2016 Vin Santo, Villa Artimino, Toscana	<b>18</b>
<b>Bottle 375ml</b>	
2022 Brachetto d'Acqui, Braida, Piemonte	<b>44</b>
2016 Vin Santo, Villa Artimino, Toscana	<b>72</b>

## DIGESTIVO

<b>Cardamaro</b> (Cardoon, Almond, Quinine)	<b>12</b>
<b>Cocchi Rosa</b> (Strawberry, Citrus)	<b>9</b>
<b>Vermouth Amaro, Dopo Teatro</b>	<b>10</b>
<b>Pasubio</b> (Rich Notes Of Pine & Blueberry)	<b>12</b>
<b>Vanilla Nightfall, VESO</b> (Baking Spice, Burnt Caramel)	<b>13</b>

## DESSERT COCKTAILS

<b>Espresso Martini</b>	<b>14</b>
Wine Based Vodka, Espresso, House Coffee Syrup, Served Up	

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