

DESSERTS

TIRAMISU - \$11

A CLASSIC ITALIAN DESSERT MADE WITH LAYERS OF DELICATE LADY FINGERS SOAKED IN RICH COFFEE, VELVETY MASCARPONE CREAM, AND DUSTED WITH A FINE LAYER OF COCOA POWDER FOR A PERFECT BALANCE OF SWEETNESS AND BOLD FLAVOR

CANNOLI - \$9

CRISP PASTRY SHELLS FILLED WITH CREAMY RICOTTA CHEESE, FINISHED WITH SWEET CHOCOLATE CHIPS. CRUNCH AND RICH FLAVOR IN EVERY BITE

CREME BRULEE - \$10

SILKY SMOOTH VANILLA BEAN CUSTARD TOPPED WITH A PERFECTLY CARAMELIZED SUGAR CRUST, OFFERING A DELICATE CRACKLE WITH EVERY SPOONFUL. A LUXURIOUS AND TIMELESS DESSERT

NUTELLA CHOCOLATE CAKE - \$9

A RICH, FLOURLESS CHOCOLATE CAKE LAYERED WITH SMOOTH NUTELLA AND TOPPED WITH A VIBRANT RASPBERRY DRIZZLE, OFFERING AN INDULGENT COMBINATION OF DECADENT CHOCOLATE AND FRUITY SWEETNESS. GLUTEN-FREE AND IRRESISTIBLE

DESSERT DRINKS

ESPRESSO MARTINI - \$10

A SOPHISTICATED COCKTAIL MADE WITH VODKA, COFFEE LIQUEUR, FRESHLY BREWED ESPRESSO, AND SIMPLE SYRUP. SHAKEN TO CREATE A SMOOTH, FROTHY TEXTURE AND GARNISHED WITH COFFEE BEANS, THIS COCKTAIL IS THE PERFECT BLEND OF RICH COFFEE FLAVOR AND SMOOTH SPIRITS

LIMONCELLO - \$10

A VIBRANT ITALIAN LIQUEUR MADE FROM THE ZEST OF FRESH LEMONS, OFFERING A BRIGHT AND ZESTY CITRUS FLAVOR WITH A SMOOTH, SLIGHTLY SWEET FINISH. BEST SERVED CHILLED, IT'S A REFRESHING AND LIVELY DIGESTIF

SAMBUCA - \$10

AN ITALIAN LIQUEUR KNOWN FOR ITS BOLD ANISE FLAVOR, WITH NOTES OF LICORICE AND SUBTLE HERBAL UNDERTONES. TYPICALLY ENJOYED AS A DIGESTIF, SAMBUCA CAN BE SIPPED NEAT, ON THE ROCKS, OR FLAMBÉED WITH COFFEE BEANS

GRAND MARNIER - \$10

A LUXURIOUS LIQUEUR BLENDING FINE COGNAC WITH THE ESSENCE OF BITTER ORANGES, DELIVERING A SMOOTH AND COMPLEX FLAVOR PROFILE. PERFECTLY BALANCED WITH NOTES OF CITRUS, VANILLA, AND OAK, IT ADDS ELEGANCE TO COCKTAILS OR CAN BE ENJOYED NEAT

ESPRESSO - \$3

CAPPUCINO - \$5