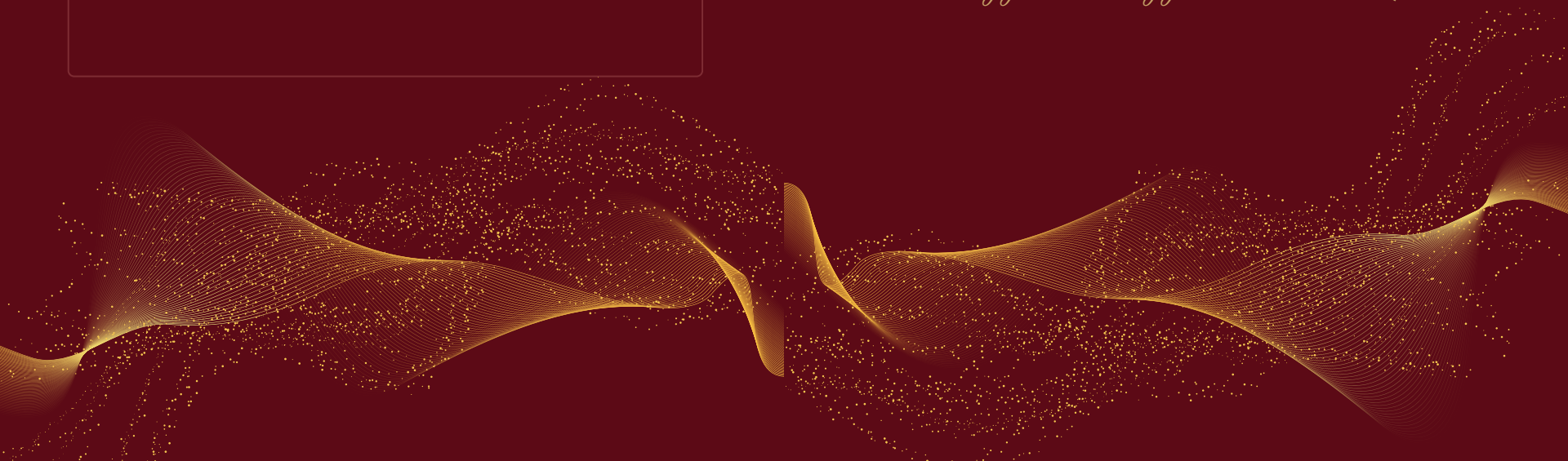


*The Italian art of lingering after dinner
— a moment to slow down, savour, and
connect, whether with a sweet bite, a bold
espresso, or a smooth sip of something special.*

DOPO CENA

Lorseggia. Assaggia. Fermati un po'.



Caffè

Caffè - Smooth, rich, freshly brewed coffee.	\$3
Espresso Tradizionale - Classic Italian espresso.	\$3
Americano - Espresso topped with hot water for a smoother-lighter cup.	\$3
Cappuccino - Espresso, steamed milk, and froth.	\$4
Latte - Espresso with warm milk and light foam.	\$5

**Dairy free milk available upon request.*

Digestivi

A popular Italian tradition, served after dinner.

Limoncello - Bright and citrusy, perfect with panna cotta or gelato.	\$8
Grappa - Bold and aromatic, a beautiful match for cannoli or almond cake.	\$9
Sambuca - Sweet and aromatic, great with tiramisu.	\$8
Frangelico - Smooth and nutty, pairs well with tiramisu or almond cake.	\$8



Dolci

Cannoli - Three crisp shells filled with sweet ricotta and fine chocolate shards.	\$14
Panna cotta - Classic vanilla bean panna cotta served with a seasonal compote created by our pastry chef.	\$12
Sicilian orange and almond cake - A flavourful homemade cake with a delightful balance of citrus and nuts.	\$12
Amicucci's Tiramisù - A tradition brought to life straight from Nonna's recipe. A combination of mascarpone, pastry cream, espresso, brandy and a secret twist.	\$13
Affogatto alla crema - Creamy vanilla gelato with a shot of espresso.	\$10
Gelato di Giorno - Please ask your server for today's selection.	\$8

Porseggia. Assaggia. Fermati un po'.