

Finale Dolce

DESSERTS

TIRAMISU

Classic Italian dessert made with espresso-soaked ladyfingers, layered with sweet mascarpone cream and dusted with cocoa powder.

CANNOLI

Four mini crisp pastry shells filled with sweet ricotta cream, finished with chocolate chips and a dusting of powdered sugar.

LIMONCELLO CAKE

A light and fluffy sponge cake infused with Limoncello, layered with lemon mascarpone cream and finished with a delicate citrus glaze.

PISTACHIO RICOTTA CAKE

Tender and subtly nutty Italian-inspired dessert that balances the creamy richness of whole milk ricotta cheese with the distinct flavor and texture of pistachios.

CHOCOLATE CAKE

a rich, dense, and intensely chocolatey dessert with a texture similar to a moist brownie or fudge itself

ESPRESSO

CAPPUCCINO

AMERICANO

SINGLE ESPRESSO

DOUBLE ESPRESSO

AFTER DINNER COCKTAILS

ESPRESSO MARTINI

A bold blend of vodka, bourbon, Averna Amaro, espresso liqueur, and fresh Italian espresso, sweetened with demerara syrup for a rich, invigorating finish.

NOTTE AL FUOCO

A rich, indulgent bourbon cocktail layered with honeyed sweetness, vanilla, and chocolate bitters, finished with a toasted marshmallow and smoke.

NUTELLA MARTINI

Vanilla vodka and Frangelico blended with cream and crushed biscotti, served on the rocks — a nutty, creamy, and decadent dessert in a glass.

AFTER DINNER DRINKS

NARDINI GRAPPA

AMARO AVERNA

LIMONCELLO

