



DOLCI 9

CROSTATA AL LIMONCELLO
classic italian lemon cake, lemon custard
chef nicola's limoncello

TIRAMISU
layers of ladyfingers, espresso, coffee liquor
mascarpone & chocolate

TORTA DI CIOCCOLATO
decadent chocolate cake layered
with rich mousse

CANNOLO SICILIANO
shaped shells of pastry dough sweet creamy ricotta,
crumbled pistachio

GELATO & SORBETO ~ daily choices

DOPO CENA

italian specialty drinks
(subject to availability)

ESPRESSO & CAPPUCCINO ~ regular & decaf.3/5

AFFOGATO vanilla gelato, espresso italian
coffee liquor coppa d' oro 10

CAFÉ CORRETTO chef's favorite, espresso
sambuca romana. 8

CAFÉ DEL NONNO espresso, brandy
amaretto di saronò 10

LIMONCELLO ~ chef's house-made. 9

VIN SANTO tuscan excellence. 18

DON PX 30 yr 14

MOSCATO D'ASTI 9

AMARO cynar, montenegro, dell' erborista, sibona lazzarone,
brauli, fernet branca,rabarbaro.

GRAPPA luxardo, caffo, mill street, piave, muscat

PORTS tawny 10 year, tawny 20 year, ruby warre's

COGNAC hennessy vs, remy martini vsop, courvoisier vs,
navan vanilla

CORDIALS bailey's, tuaca, drambuie, b&b, kahlua,
amaretto di saronò, coppa d' oro, grand marnier, tuaca,
frangelico,Cointreau sambuca romana ~ white/black

PRIVATE EVENT ROOMS

for parties of 14-90 guests

available for luncheons, brunches,
dinners, meetings, rehearsals receptions, birthdays

Private Patio Parties Up to 40 guests
Monthly Wine Dinners with Chef Nicola
Private Cooking with Chef Nicola
dinner menu is available for carry-out
wine list @ retail prize for carry-out



DOLCI 9

CROSTATA AL LIMONCELLO
classic italian lemon cake, lemon custard
chef nicola's limoncello

TIRAMISU
layers of ladyfingers, espresso, coffee liquor
mascarpone & chocolate

TORTA DI CIOCCOLATO
decadent chocolate cake layered
with rich mousse

CANNOLO SICILIANO
shaped shells of pastry dough sweet creamy ricotta,
crumbled pistachio

GELATO & SORBETO ~ daily choices

DOPO CENA

italian specialty drinks
(subject to availability)

ESPRESSO & CAPPUCCINO ~ regular & decaf.3/5

AFFOGATO vanilla gelato, espresso italian
coffee liquor coppa d' oro 10

CAFÉ CORRETTO chef's favorite, espresso
sambuca romana. 8

CAFÉ DEL NONNO espresso, brandy.
amaretto di saronò 10

LIMONCELLO ~ chef's house-made. 8

VIN SANTO tuscan excellence. 16

DON PX 30 year. 14

MOSCATO D'ASTI 9

AMARO cynar, montenegro, dell' erborista, sibona lazzarone,
brauli, fernet branca,rabarbaro.

GRAPPA luxardo, caffo, mill street, piave,muscat

PORTS tawny 10 year, tawny 20 year, ruby warre's

COGNAC hennessy vs, remy martini vsop, courvoisier vs,
navan vanilla

CORDIALS bailey's, tuaca, drambuie, b&b, kahlua,
amaretto di saronò, coppa d' oro, grand marnier, tuaca,
frangelico,Cointreau sambuca romana ~ white/black

PRIVATE EVENT ROOMS

for parties of 14-90 guests

available for luncheons, brunches,
dinners, meetings, rehearsals receptions, birthdays

Private Patio Parties Up to 40 guests
Monthly Wine Dinners with Chef Nicola
Private Cooking with Chef Nicola
dinner menu is available for carry-out
wine list @ retail prize for carry-out