

DOPO CENA, AMARI & DIGESTIVI

AFTER DINNER DRINKS

15

MOGANO MANHATTAN

old forester rye, chambord, carpano bianco, chocolate bitters

ESPRESSO MARTINI

espresso, ketel one, st. george nola coffee liqueur

VINI DOLCI

Donnafugata Ben Ryè Passito di Pantelleria 2022, Sicilia 20

Anselmi I Capitelli Veneto Bianco Passito 2022, Veneto 18

Arnaldo Caprai Montefalco Passito Rosso 2019, Umbria 24

Dessert wines are served with almond sbrisolona cookies

GRAPPA

Jacopo Poli Uva Viva 12

Jacopo Poli Morbida 11

Jacopo Poli Elegante 10

il Poggione Brunello Riserva 15

AMARO

AMARO CART

3 tastes for 18, 5 tastes for 22

Averna

Nonino

Cynar

Spirito delle Dolomiti

Cardamaro

Berto Quaglia Fernet

Sibona

Vecchio del Capo

Braulio

Meletti

Monte San Costanza

Nina

DOLCI & FORMAGGIO

door county apricot & almond frangipane
crostata with vanilla gelato 13

sweet corn panna cotta with
local blueberries & frolla crumble 13

venetian-style semolina fritters with stracchino cheese
& rare earth farms wildflower honey 15

"little mountain" alpine-style raw cow's milk
cheese from roelli cheese house in shullsburg, wi
with cherry conserva 12

"bevande per nostro squadra" a round of cold
beverages for our amazing & talented staff 10

CAFFÈ

Espresso 3

Macchiato 4

Cappuccino 5

Latte 5

Cortado 5

Caffè Corretto 12

Shakerato Fredda 8

Affogato 12

Regular -or- Decaffeinated 3

Tè

Rishi Tea 5

EARL GREY

MASALA CHAI

JASMINE GREEN

CHAMOMILE