



executive chef steve o'neill

**savory**

**sweet**

**salted carmel budino 8**

sable cookie | caramel | dolce crema

**chocolate torta**

cranberry jam | caramel

**peach crisp 8**

local peaches | granola 'cobbler'

**trio of gelato or sorbetto 7**

gelato - tartufo | vanilla bourbon | tiramisu

sorbetto - limoncello | basil | orange

**adult**

**affogato 6**

"drowned" in italian, a scoop of vanilla gelato topped with a solo espresso.

For the adults among us, we suggest adding a digestivo to the mix (25mL)

amaro lucano +2

luxardo amaretto +2

fernet branca +2

branca menta +2

biercée 'griotte' cherry cordial +2

biercée 'eau de villée' lemon cordial +3

**sparrow coffee & espresso**

sparrow 'nitro' cold brew coffee | short | full | tall 'iced' • chicago

3 / 4 / 5

espresso "marbella" | solo | doppio

3 | 4

cappuccino | latte | macchiato

5

ct blend drip coffee

4

novus teas

4

caffè corretto

6

"corrected" espresso with the addition of a shot of grappa

**rimorchio**

6

"trailer" in italian, espresso followed by a shot of grappa. it is traditional to finish the espresso, then rinse the crema from the cup with the grappa

**dessert wines**

**'08 san vito** 'vin santo malmantico' (75ml | 750ml)

9 | 60

dried apricot | smoked hazelnut | honey | orange peel

**'14 bera** 'brachetto' (frizzante) (75ml | 375ml)

8 | 32

roses | sweet plums | red cherries

**'10 tasca d'almerita** 'capofaro' (500 mL)

100

candied tropical fruit | spiced molasses

**digestivi, cordials & spirits**

turn menu over for our complete list of grappa, amari & spirits