



executive chef steve o'neill

savory

formaggi misti

trio of italian cheeses | accompaniments 14

sweet

salted caramel budino 8

sable cookie | crema dolce

chocolate torta 7

cranberry jam | caramel

peach crisp 8

local peaches | granola 'cobbler'

trio of gelato or sorbetto 7

gelato - tartufo | vanilla bourbon | tiramisu

sorbetto - limoncello | basil | blood 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

'nitro' cold brew draft coffee | short | full | tall 'iced' 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

'07 farina 'vin santo le bocce' (75mL | 500mL) 11 | 62

carmel | baked apple | orange peel | walnuts | vanillin

'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