

## Desserts

<b>Chocolate &amp; Hazelnut Bonet</b>	8
Amaretto crunch gelato	
<b>Caramel Budino</b>	9
Salted caramel gelato, crème caramel, chocolate wafer	
<b>Vanilla Panna Cotta</b>	9
Seasonal fruit, mint, balsamic	
<b>Nutella Doughnuts</b>	10
Vanilla pastry cream, nutella	
<b>Affogato Gelato</b>	9
Hazelnut praline, cocoa powder, mascarpone gelato, drowned in espresso	

## Amari

<b>Cardamaro</b>	10
Lightly sweet with ginger, artichoke, Roman thistle & spices	
<b>Elisir Novasalus</b>	10
Intensely bitter with macerated flowers, roots & tree sap	

## Dessert Wine

<b>Centesimino Passito "Uvappesa" (red)</b>	11
Ancarani, Emilia Romagna '10	
<b>Cristina Passito (white)</b>	11
Roeno, Veneto '08	
<b>Vin Santo del Chianti Classico (white)</b>	11
Tenuta di Trecciano, Toscana '05	
<b>Moscato D'Asti Dogliotti (500ml)</b>	30
Dogliotti, Piemonte '11	

### COFFEE

Americano	3
Espresso	3.5
Macchiato	3.5
Double espresso	4.5
Cappuccino	4.5
Latte	4.5

### TEA \$3

Earl Grey
Chamomile
Peppermint
English Breakfast
Black
Green