

## Italian Hot Chocolate

*Rich and thick, finished with whipped cream*

*Small 4*

*Large 7*

## Coffee

Coffee Press	<i>Freshly ground and pressed for 1, 2 or 4</i>	6 / 9 / 12
Espresso	<i>Regular or decaf</i>	4
Cappuccino	<i>Regular or decaf</i>	5

## Limoncello (3oz)

Caravella	<i>Sweet fresh juice and earthy peels from Italy's Amalfi coast</i>	9.5
-----------	---	-----

## Vin Santo (2oz)

Fattoria di Grignano	<i>Dried apricot &amp; toasted almond with great structure &amp; complexity</i>	12
Badia a Coltibuono	<i>Caramel, honey, dried fruit and candied orange peel</i>	17
Marchese Antinori	<i>Crisp &amp; complex fruit with hints of honey, caramel and chestnuts</i>	17
Il Poggione "Sant'Antimo"	<i>Dried apricot, almond and honey with nice acidity</i>	19

## Amaro (2oz)

Lazzaroni	<i>Herbaceous and earthy with hints of fresh berries</i>	8
Lucano	<i>Aromas of cola, complex herbs and hints of spice</i>	9
Lucano Anniversario	<i>A careful blend of 30 herbs with citrus &amp; floral notes</i>	11
Montenegro	<i>Secret blend of 40 botanicals including orange peel &amp; vanilla</i>	12
Vecchio Amaro del Capo	<i>Orange blossom, chamomile &amp; licorice (served cold)</i>	10

## Grappa (2oz)

Moletto Grappa Di Moscato	<i>Crystal clear, medium bodied, raisin bread, fig and peppery spices</i>	10
Moletto Grappa Di Barbera	<i>Clear, medium bodied, dried pear, black pepper and sweet cream</i>	10
Moletto Grappa Di Nebbiolo	<i>Pale gold, full bodied, Brazil nuts, baked plum and hints of white pepper</i>	12
Vecchia Grappa Caffo	<i>Golden, full bodied, velvety with hints of vanilla and cinnamon</i>	11
Il Poggione Grappa di Brunello	<i>Clear, medium bodied, smooth and complex Sangiovese flavors</i>	15