



Signature Desserts

Tiramisu

12⁹⁹

Tender coffee-infused cookies in incredibly rich mascarpone cream with a gentle dusting of cocoa powder.

Chocolate Bread Parfaits

10⁹⁹

Hot brewed espresso and a few tablespoons of dark rum supplying a sinful kick, this bread pudding parfait is the perfect dessert

Chocolate-Pistachio Biscotti

6⁹⁹

Kevin Sbraga varies these wonderful nutty biscotti, sometimes dipping them in melted dark chocolate for an extra layer of flavor.

Mixed Nut Milk Panna Cotta

8⁹⁹

Delicate custards are a great way to showcase the subtle, nutty flavor of homemade nut milk.



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Signature Cocktails

NEGRONI

9⁹⁹

This classic cocktail couldn't be simpler—it's simply even parts gin, Campari, and sweet vermouth.

AMERICANO

8⁹⁹

The 19th-century Italian cocktail the Milano-Torino consisted of bitter Campari and Martini sweet vermouth. It is said that American travelers preferred their apéritifs with soda water, so the Milano-Torino with soda became known as the Americano.

BELLINI

10⁹⁹

The traditional Bellini is made with white peach purée and sparkling wine, but the addition of peach brandy intensifies and sweetens the cocktail.

ROSSINI

10⁹⁹

A luscious take on the bellini, the Rossini swaps strawberries in for white peaches and prosecco in for champagne.

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