

DESSERTS

CHOCOLATE

julia child's "boca negra" cake, vanilla gelato,
malted chocolate gelato, salted caramel tuile
pair with taylor-fladgate 10 yr tawny

LIMONE

lemon panna cotta, vanilla cream, crispy meringue
pair with michele chiarlo 'nivole' moscato d'asti

OLIVE OIL

citrus olive oil cake, marinated strawberries,
basil, mascarpone gelato
pair with royal tokaji aszu '5 puttonyos'

ESPRESSO

classic tiramisu, espresso soaked lady fingers, sweet
mascarpone mousse
pair with espresso martini

SPRING

liquid cheesecake, poached rhubarb, strawberry
sorbet, graham cracker crisp
pair with stellina di notte prosecco

AFTER DINNER COCKTAILS

CHOCOLATE COCONUT MARTINI

vodka, white creme de cacao, white chocolate
liqueur, coconut puree

ESPRESSO MARTINI

vodka, kahlua, espresso

LIMONE

hangar one buddhas hand vodka,
acqua di cedro grappa, house made limoncello
limit 1 per person (ok maybe one more)

COFFEE

locally roasted by espresso italia tempe, az

CAPPUCCINO

LATTE

ESPRESSO

COFFEE