

DESSERTS

CHOCOLATE

julia child's "boca negra" cake, vanilla gelato,
malted chocolate gelato, salted caramel tuile
pair with taylor-fladgate 10 yr tawny \$14

LIMONE

lemon panna cotta, vanilla cream, crispy meringue
pair with michele chiaro 'nivoles' moscato d'asti \$9

ESPRESSO

classic tiramisu, espresso soaked lady fingers, sweet
mascarpone mousse
pair with espresso martini \$10

WINTER

key lime tart, coconut
whipped cream
pair with stellina di notte prosecco \$10

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

**Warning: these items are served raw or undercooked, or may be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. A 2.5% tax inclusive prop 206 fee will be applied to all food & beverage purchases.*