



## AFTER DINNER

### COGNAC & ARMAGNAC

BAS ARMAGNAC LABIETTE CASTILLE VS | 20  
PUYSEGUR VIELE ARMAGNAC 1966 | 90  
FRANCIS DARROZE 1963 | 120  
COURVOISIER VS | 16  
COURVOISIER VSOP | 20  
HENNESSY PARADIS | 360  
HENNESSY XO | 60  
HENNESSY VS | 18  
HENNESSY VSOP | 30  
MARTELL CORDON BLEU XO | 50  
MARTELL BLEU SWIFT | 20  
REMY MARTIN LOUIS XIII | 360  
REMY MARTIN XO | 45  
REMY MARTIN VSOP | 20  
NAPOLEON CHAMPAGNE 1812 | 580 1 OZ | 1100 2 OZ

### AMARI

AMARO DEL CAPO | 14  
AMARO MONTENEGRO | 14  
AMARO NONINO | 14  
AVERNA | 14  
BRANCA MENTA | 14  
CYNAR | 14  
FERNET BRANCA | 14  
JAGERMEISTER | 14  
RAMAZZOTTI | 14  
BRAULIO | 14  
DISARONNO | 14

### LIQUORI

DON CICCIO FINOCCHIETTO | 14  
FRANGELICO | 14  
LIMONCELLO | 14  
MASANIELLO | 14  
STREGA | 14  
SAMBUCA | 14  
SAMBUCA BLACK | 14  
BAILEYS | 15

### GRAPPE

MAROLO AMARONE | 18  
MAROLO BAROLO | 18  
MAROLO MOSCATO | 18  
POLI SARPA | 25  
NONINO MOSCATO | 25  
NONINO MERLOT | 25  
NONINO PICOLIT | 45  
TIGNANELLO | 35  
POLI SASSICAIA | 45

### PORT & DESSERT

BAROLO CHINATO | 16  
BEN RYE DONNAFUGATA | 33  
MOSCATO IL COPPO | 16  
SAUTERNES 2001 | 45  
TAYLOR FLADGATE 10YR | 15  
TAYLOR FLADGATE 20YR | 18  
TAYLOR FLADGATE 30YR | 30  
TAYLOR FLADGATE 40YR | 50  
TAYLOR FLADGATE "GOLDEN AGE" 50 YR | 55  
TAYLOR FLADGATE 1996 | 50  
TAYLOR FLADGATE VINTAGE 1896 | 450 1 OZ | 800 2 OZ

## DOLCI

### TIRAMISÙ | 15

CLASSIC ITALIAN TIRAMISÙ, COFFEE MOUSSE,  
LINGUA DI GATTO COOKIE, CHOCOLATE COFFEE BEANS  
(D)

### TORTA AL CIOCCOLATO | 16

DOUBLE CHOCOLATE AND PECAN CRUMBLE CAKE,  
HAZELNUT CREAM, RASPBERRY JELLY, VANILLA BEANS MOUSSE  
(N, D)

### DELIZIA AL LIMONE | 17

AMALFI COAST LIMONCELLO SOAKED SPONGE CAKE, LEMON CREAM,  
CUSTARD CREAM, LEMON ZEST  
(D)

### TORTA ALLE CILIEGIE | 15

70% MANJARI CHOCOLATE AND AMARENE CHERRY MOUSSE CAKE,  
WHITE CHOCOLATE PANNA COTTA, WHIPPED CREAM,  
CHERRY IN PROSECCO JELLY  
(D)

### UOVA DI NEVE | 14

FLUFFY MERINGUE POACHED IN VANILLA CUSTARD,  
PATH VALLEY SEASONAL BERRY, TOASTED ALMONDS  
(N, D)

### GELATI E SORBETTI | 14

DAILY HOUSE-MADE GELATI AND SORBETS  
(V, D)

*D Dairy | N Nuts | V Vegetarian*

*Executive Chef | Domenico Cornacchia*

*Dear Guests, your check will include a 3% restaurant recovery supplemental fee to help cover some additional costs due to the recent accelerated increases. This is not to be construed as a gratuity. We thank you for your understanding!*