



dolci

PIZZA ALLA NUTELLA 18

PIZZA DOUGH BAKED IN OUR WOOD-FIRED OVEN,
NUTELLA, HEAVY CREAM, FRESH STRAWBERRIES,
POWDERED SUGAR

GLUTEN-FREE DOUGH +4 • BASED ON AVAILABILITY

BUDINO DI PANE 15

WARM HOUSEMADE BREAD PUDDING,
VANILLA ICE CREAM, CARAMEL SAUCE

PANNA COTTA 14 (gf)

HOUSEMADE VANILLA PANNA COTTA WITH A SIDE
OF MIXED-BERRY COMPOTE

CREMA BRUCIATA 14 (gf)

HOUSEMADE VANILLA CUSTARD WITH A CARAMELIZED
SUGAR CRUST & A SIDE OF MIXED-BERRY COMPOTE

TIRAMISÙ 16

ESPRESSO-SOAKED LADYFINGERS LAYERED
WITH MASCARPONE CREAM & COCOA

MOUSSE AL CIOCCOLATO 14 (gf)

HOUSEMADE CHOCOLATE MOUSSE TOPPED WITH
WHIPPED CREAM & A SIDE OF MIXED-BERRY COMPOTE

AFFOGATO 13

VANILLA ICE CREAM SERVED WITH HOT ESPRESSO & BISCOTTI

CANNOLI 13

THREE CRISP CANNOLI SHELLS FILLED WITH SWEETENED RICOTTA
CREAM, FINISHED WITH CHOCOLATE SAUCE & SLICED ALMONDS

GELATO 10

TWO SCOOPS OF VANILLA, CHOCOLATE, OR CARAMEL
ICE CREAM, SERVED WITH THREE BISCOTTI

CHEESECAKE DEL GIORNO 16

CHEF'S DAILY CHEESECAKE SELECTION.
PLEASE ASK YOUR SERVER FOR TODAY'S FLAVOR

ADD ONE SCOOP OF ICE CREAM +4
(VANILLA, CHOCOLATE, CARAMEL)

(gf) indicates items prepared without gluten-containing ingredients. Cross-contact may occur.

Some menu items may contain or come into contact with nuts, dairy, or other allergens. Please alert your server to any food allergies or dietary concerns, and we will do our best to accommodate you.

09/09/2026

sweet whites

	BTL	GL
MOSCATO D'ASTI, CASTELLO DEL POGGIO, PIEMONTE, ITALY	55	14
SAUTERNES, CHÂTEAU LA TOUR BLANCHE "EMOTIONS", BORDEAUX, FRANCE (375 ML)	55	15
TOKAJI, TEMPOS VEGA SICILIA "OREMUS LATE HARVEST", TOKAJ-HEGYALJA, HUNGARY (500 ML)	75	17

port

TAWNY, RAMOS PINTO "FINE TAWNY", PORTO, PORTUGAL	11
RUBY RESERVE, RAMOS PINTO "COLLECTOR", PORTO, PORTUGAL	14
20 YEAR OLD TAWNY, RAMOS PINTO "QUINTA DO BOM RETIRO", PORTO, PORTUGAL	17

sherry

AMONTADILLO, BODEGAS LUSTAU "LOS ARCOS" DRY, JEREZ, SPAIN	11
MANZANILLA, BODEGAS LUSTAU "PAPIRUSA" VERY DRY, SANLÚCAR DE BARRAMEDA, SPAIN	11
CREAM SHERRY, BODEGAS LUSTAU "EAST INDIA SOLERA", JEREZ, SPAIN	13

cognac & grappa

HENNESSY VS COGNAC	19
MOLETTO GRAPPA DI PROSECCO	18
MARCATI GRAPPA DI AMARONE	18
CANDOLINI GRAPPA BIANCA	18

amari & digestivi

PALLINI LIMONCELLO	19
ROMANA SAMBUCA	16
ROMANA BLACK SAMBUCA	16
AMARO MONTENEGRO	18
FERNET-BRANCA	18

liqueurs

DISARONNO ORIGINALE, AMARETTO	16
VILLA MASSA AMARETTO, SICILIAN ALMOND	15
BAILEYS ORIGINAL, IRISH CREAM	16
KAHLÚA, COFFEE	16
MOZART, CHOCOLATE CREAM	15
FRANGELICO, HAZELNUT	16
LICOR 43 ORIGINAL, VANILLA & CITRUS	15
GRAND MARNIER, COGNAC & ORANGE	16
GREEN CHARTREUSE, HERBAL	18



S|T|R|A|D|A
IN THE GROVE

PLEASE REFRAIN FROM SMOKING INDOORS OR OUTDOORS.
THIS IS A SMOKE-FREE RESTAURANT.