

DOLCI

TIRAMISU' AL MONTENEGRO..... 12

Ladyfingers soaked in espresso and "amaro Montenegro", layered with a mascarpone cream

CHEESECAKE ALLA FRAGOLA..... 11

Strawberry cheesecake, lemon custard, microbasil

TORTINO AL CIOCCOLATO 12

Gluten free molten chocolate cake, pistachio ice cream, salted caramel, candied pistachios

PANNACOTTA AL MIELE 11

Honey pannacotta, red grapes compote, almond cookie

GELATI E SORBETTI 9

Ask your server for daily selection

ILLY CAFFÉ

Affogato	10	Cappuccino	6
Vanilla gelato with espresso shot		Espresso Macchiato	5
Coffee	4	Cafe latte	5
Tea Selection	5	Corretto	10
Espresso	4	Espresso with splash of sambuca, brandy, or grappa	
Double Espresso	7		

DESSERT WINE

Passito , Pantelleria.....	12
<i>Dried peach, jammy apricot, smooth full body</i>	
Moscato D' Asti , Rivetti Massimo.....	11
<i>Sweet velvety fruit, honey aroma, peach hints</i>	
Brachetto D'Acqui Casina Fonda.....	11
<i>Delicately sweet, ripe cherry and strawberry undertones</i>	
Lambrusco , Zanasi N.V.,.....	11
<i>Semi sweet, black cherry and blueberry notes, round full body</i>	
Recioto , Luciano Arduini.....	12
<i>Rich raspberry, plum, sweet spice, captivating full finish</i>	
Vino Santo , Lanciola.....	12
<i>Ripe apricot, sweet raisin, caramel highlights</i>	
Malvasia , Zari.....	1
<i>Crisp almond, fruity aromas, hints of violet</i>	

COGNAC & ARMAGNAC

Hennessy V.	12	Hine V.S.O.P.	16
Courvoisier V.S	13	Camus X.O. Borderies	21
Remi Martin V.S.O.P.	15	Courvoisier V.S.O.P.	23
<i>Fine Champagne Cognac</i>		Armagnac de Montal	20

PORT WINE

Graham's 10 year	12	Nonnino Moscato	16
Graham's 20 year	15	Nonnino Merlot	16
Dow's 30 year	18	Nonnino Chardonnay	18

GRAPPA

Gaja Darmagi	22
Jacopo Poli "Cleopatra"	24
Jacopo Poli "Vespaiolo"	26
Jacopo Poli "Torcolato"	26