

# DESSERT EATS

**Apple Pie Cake** warm spiced almond cake topped with apple pie filling & caramel sauce, served with scoop of vanilla gelato **14**

**Tiramisu** lady fingers, coffee, mascarpone, cocoa **12**

**Salted Caramel Cheesecake** caramel, whipped cream, candied walnuts, smoked maldon salt **14**

**S'mores Chocolate Mousse** **G** chocolate mousse with marshmallow fluff, graham crackers, toasted marshmallow **13**

**Seasonal Sorbet** **G** **8**

## *Housemade Gelatos*

**Spumoni** **G** classic trio of cherry, pistachio, & chocolate **14**

**Just a Scoop** **G** select vanilla, cherry, pistachio, or chocolate **6**

**G** prepared gluten free upon request

**Vegan menu available.** Gluten free modifications may come with an upcharge. The following major food allergens are used as ingredients: Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame. Please ask your server for more information about these ingredients.

# DESSERT DRINKS

**Caffè Mezzo** amaretto, frangelico, cocoa  
bitters, coffee 10

**Caffè Bianco** Bailey's Irish Cream, amaretto,  
coffee 11

**Honey Vanilla Affogato** OYO Barrel Finished  
Honey Vanilla Bean Vodka, french press coffee,  
vanilla gelato 14

**Chocolate Martini** Pinnacle Whipped Vanilla  
Vodka, Mozart Dark Chocolate Liqueur, Bailey's,  
Creme de Cocoa 12

**Noble Cut Cello Flight** trio of Limoncello,  
Limecello, and Grapefruitcello by Noble Cut  
Distillery 20

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## COFFEE & TEA

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**French Press Coffee** Solstice Roasters Brazil  
Santos or Luna Decaf 6 • 8

**Hot Tea** 5

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mezzo

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