

Sweets

Orange Almond Cake 12
Earl Grey Pudding, CCFM Citrus
Candied Orange Peel

Warm Apple Crostata 12
Noble Orchards Granny Smith Apple
Salted Caramel, Streusel Crumbles, Pomegranate
Chantilly Cream

Boca Nero 11
Baked Chocolate, Piment Espelette
Candied Almonds, Chantilly Cream

Lemon Tart 11
Carriere Farms Walnut Crust, Chantilly Cream

Dessert Wine

Moscato d' Asti, Nivole, Michele Chiarlo (375ml) 21

Vin Santo, Villa di Vetrice 2005 11

Ruby or Tawny Port, Quinta do Noval 10

Port for 2 11

Vermouth Bianca, Bordiga 10

Vermouth Rosso, Antica Carpano 10

The FDA requires us to warn you that consuming raw eggs and meats may contribute to foodborne illness.

Prices on menu reflect 2.5% discount for cash payments

Checks not accepted

No outside food or drink allowed in restaurant or patio.