

## **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** 12  
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.