





DESSERT

STICKY TOFFEE PUDDING \$11

Million Dollar Bacon and Butterscotch-Milk Chocolate Sauce

SEASONALLY INSPIRED CRÈME BRÛLÉE \$12

BLACK FOREST TRIFLE \$14

Chocolate Cake, Cherry Compote

YUZU CITRUS CHEESECAKE \$14

Seasonal Fruits

BLACK COFFEE IN BED \$11

Affogato style Espresso and Gelato

VILLA DOLCE GELATO AND SORBETTO \$9







PASTRY CHEF KAILA BRENCHI

AMARO

3oz pour

<i>Cardamaro</i> \$9	<i>Faccia Brutto Gorini</i> \$15
<i>Melletti</i> \$9	<i>Bitter Truth EXR</i> \$12
<i>Amaro Nonino</i> \$13	<i>Cocchi Dopo Teatro</i> \$9
<i>Averna</i> \$10	<i>Underberg</i> \$5
<i>Amaro Alta Verde</i> \$9	<i>Amaro Braulio Classico</i> \$13
<i>Amaro CioCiario</i> \$10	<i>Amaro Dell'Etna</i> \$12
<i>Amaro Ramazzotti</i> \$10	<i>Zucca Rabarbaro</i> \$12
<i>Amaro Lucano</i> \$12	<i>Amaro Sfumato Rabarbaro</i> \$12
<i>Amaro Montenegro</i> \$12	<i>Cynar</i> \$12
<i>Bigallet China-China</i> \$12	<i>Don Ciccio Amaro Sirene</i> \$14
<i>Lazzaroni Ferro China</i> \$10	<i>Petrus Bootenkamp Amaro</i> \$10
<i>Forthhave Marsielle Amaro</i> \$12	<i>Amaro di Angostura</i> \$9
<i>Pasubio Vino Amaro</i> \$9	<i>Fernet Branca</i> \$12
<i>Café Vecchio Amaro</i> \$10	<i>Fernet Vallet</i> \$12
<i>Highwire Southern Amaro</i> \$9	<i>Elisir Novasalus</i> \$11
<i>Amaro Foro</i> \$12	<i>Rucolino</i> \$15
<i>Amaro Sibona</i> \$12	<i>Unico, Sicily</i> \$15



AFTER DINNER WINES

<i>Belem's, Doce "Full Rich" Madeira, NV</i>	\$10
<i>Quinta Do Infantado Ruby Port, Portugal, NV</i>	\$10
<i>Monte Del Fra, Recioto della Valpolicella, Italy 2015</i>	\$13
<i>Terrassous, Rivesaltes 6yr, Roussillon France, NV</i>	\$10
<i>Xixarito Sherry, Pedro Ximenez, Spain</i>	\$12

