



A Restaurant By Scott Conant

AFTER
DINNER

DESSERT

SALTED CARAMEL BUDINO \$11
gianduja crumble & whipped cream

TIRAMISU "AFFOGATO" \$11
mascarpone mousse, espresso & vanilla gelato

STICKY TOFFEE BANANA PUDDING \$11
cookie crunch & coffee cardamom gelato

MASCARPONE CHEESECAKE \$11
huckleberries & spiced streusel

PEAR CROSTATA \$11
poached pears & crème fraîche gelato

BASIL CHOCOLATE MOUSSE \$11
almond dacquoise & luxardo cherry gelato

COFFEE & TEA

LEMON VERBENA \$5
large leaves with an intense lemon flavor

EARL GREY \$5
Estate Ceylon tea scented with bergamot

JASMINE PEARLS \$5
classic scented Chinese green tea

PHOENIX HONEY \$5
richly fragrant, woody-floral oolong

ILLY ESPRESSO \$4

CAPPUCCINO \$4

LATTE \$4

MACCHIATO \$4

AMERICANO \$4

AMARO & GRAPPA

AMARO LUCANO \$12
artemisia absinthium, bitter orange,
aloe, cinnamon

VITTONI AMARO DEL SOLE \$10
cherry cola, root beer, caramel cream

AVERNA AMARO \$12
alpine herbs, pepper, mint cream, chocolate

AMARO NONINO QUINTESSATIA \$15
orange zest, bitter orange marmalade, thyme

BRAULIO AMARO \$12
chicory, dried figs, eucalyptus, smoky mocha

FORO AMARO SPECIALE \$12
citrus fruits, dried herbs, burnt sugar

VARNELLI AMARO DELL'ERBORISTA \$14
rhubarb, sandalwood, honey, sultana

CYNAR RICETTA \$10
medicinal bark & herbs, chestnut honey,
wormwood tea

FERNET-BRANCA \$12
chamomile, cardamom, aloe, saffron

MAROLO MILLA \$15
grappa & camomile

MAROLO GRAPPA DI BRUNELLO \$20
peach, apple

AFTER THOUGHTS

MASSO SGROPPINO \$14
mvp lemon berry vodka, italicus rosolio di
bergamotto, fresh lime sour, rosa regale
brachetto d' Acqui, berry sorbet

BUONA NOTTE \$14
sia scotch, averna amaro, torani chocolate
milano, illy espresso