



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