

MARKET ST.

RESTAURANT • BAR • WOOD OVEN

DESSERT

- warm Valrhona chocolate cake, vanilla gelato 9
- butterscotch budino, toasted coconut shavings, crème fraîche, sea salt 9
- salted caramel gelato, candied popcorn, candied peanuts, chocolate fudge 9
- Italian ricotta cheese cake, berries 8.5
- tiramisu: coffee soaked lady fingers, mascarpone cream 9
- affogato, gelato drowned in espresso, whipped cream 7
- gluten free hazelnut chocolate torte, gelato 10
- biscotti / cantucci 5
- gelati: vanilla, chocolate, hazelnut 5
- sorbetti: coconut, berry, lemon 5

DESSERT WINES & DIGESTIVE

- moscato d'asti "nivolet" michele chiaro, Piedmont 11g/ 32btl
- vin santo, villa puccini, Tuscany, Italy 9
- taylor fladgate 20 year tawny porto, Portugal 12
- fonseca bin #27 porto, Portugal 8
- grappa di gavi, michele chiaro, Piedmont, Italy 10
- nonino quintessentia amaro, Italy 10
- grappa il merlot, nonino, Italy 10
- grappa lo chardonnay, nonino, Italy 10
- fernet branca, Milan, Italy 8
- strega, Campania, Italy 8
- pernod, france 8
- sambuca, romana, Rome, Italy 8
- sambuca black, romana, Rome, Italy 8

SINGLE MALT SCOTCH

- glenlivet, twelve year 13
- glenfiddich, twelve year 13
- macallan, twelve year 13
- oban, fourteen year 15
- lagavulin, sixteen year 18
- balvenie, portwood, twenty-one year 39

TEA & COFFEE

- Harney & Sons Tea- tilleul mint, chamomile, lemon verbena, japanese sencha green, darjeeling black 4
- regular and decaf coffee 3
- espresso 4
- cappuccino 4
- americano 4
- latte 4
- macchiato 4