

MARKET ST.

RESTAURANT • BAR • WOOD OVEN

DESSERT

butterscotch budino, caramel, toasted coconut shavings, crème fraîche, sea salt 10

Italian ricotta cheese cake, fruit compote 8

flourless chocolate torte, vanilla gelato 10

tiramisu: coffee soaked lady fingers. mascarpone cream 8

affogato, gelato drowned in espresso, whipped cream 9

biscotti / cantucci 5

gelati: vanilla, chocolate, hazelnut, salted caramel 5

sorbetti: coconut, berry, lemon 5

DESSERT WINES & DIGESTIVE

moscato d'asti "nivolet" michele chiaro, Piedmont 12g/ 34btl

vin santo, marchesi antinori, Tuscany, Italy 10

taylor fladgate 20 year tawny porto, Portugal 13

fonseca bin #27 porto, Portugal 9

nonino quintessentia amaro, Italy 11

grappa di merlot, nonino, Italy 11

grappa lo chardonnay, nonino, Italy 11

fernet branca, Milan, Italy 10

strega, Campania, Italy 10

pernod, France 10

sambuca, romana, Rome, Italy 10

sambuca black, romana, Rome, Italy 10

SINGLE MALT SCOTCH

glenlivet, twelve year 14

glenfiddich, twelve year 14

macallan, twelve year 14

balvenie, doublewood, twelve year 16

oban, fourteen year 16

lagavulin, sixteen year 18

balvenie, portwood, twenty-one year 41

TEA & COFFEE

Harney & Sons Tea- tilleul mint, chamomile, lemon, Japanese sencha green, darjeeling black 4

regular and decaf coffee 3

espresso 4

cappuccino 4

americano 4

latte 4

macchiato 4