

## MARKET ST.

RESTAURANT • BAR • WOOD OVEN

### DESSERT

warm chocolate cake, vanilla gelato 11

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

Italian ricotta cheese cake, fruit compote 10

salted caramel gelato sundae, house made peanut brittle,  
candied popcorn, chocolate caramel, whipped cream 10

tiramisu: coffee soaked lady fingers. mascarpone cream 10

affogato, gelato drowned in espresso, whipped cream 10

biscotti / cantucci 6

gelati: vanilla, chocolate, hazelnut, salted caramel 7

sorbetti: coconut, berry, lemon 7

### DESSERT WINES & DIGESTIVE

moscato d'asti "nivolet" michele chiaro, Piedmont 13g/ 35btl

vin santo, marchesi antinori, Tuscany, Italy 11

taylor fladgate 20 year tawny porto, Portugal 14

fonseca bin #27 porto, Portugal 10

nonino quintessentia amaro, Italy 12

grappa di merlot, nonino, Italy 12

grappa lo chardonnay, nonino, Italy 12

fernet branca, Milan, Italy 11

strega, Campania, Italy 11

pernod, France 11

sambuca, romana, Rome, Italy 11

sambuca black, romana, Rome, Italy 11

### SINGLE MALT SCOTCH

glenlivet, twelve year 15

glenfiddich, twelve year 15

macallan, twelve year 15

balvenie, doublewood, twelve year 17

oban, fourteen year 17

lagavulin, sixteen year 19

balvenie, portwood, twenty-one year 42

### TEA & COFFEE

Harney & Sons Tea- tilleul mint, chamomile, lemon, Japanese sencha  
green, darjeeling black 5

regular and decaf coffee 4

espresso 5

cappuccino 5

americano 5

latte 5

macchiato 5