

## Ports

Taylor 10 year Tawny	11.95
Graham's 20 year Tawny	22.50
Taylor 30 year Tawny	38.50
Sandeman 'Hat & Cape' Vintage 2000	42.50

## Grappa

Alexander Bianca	8.95
Tignanello	12.50
Nonino Chardonnay	15.00
Gaja Darmagi	20.95

## Digestivi

Amaro Ramazzotti	7.50
Amaro Montenegro	8.25
Amaro Nonino	10.75
Averna	9.00
Strega	7.00
Sambuca Romana	6.95
Sambuca Black	7.50
Courvoisier VS	17.95
Martell Cordon Bleu	35.00
Limoncello	7.25

## Dessert Wines

Vietti Moscato d'Asti.....Half Bottle	22.00
La Giarretta Recioto Valpolicella...Glass	13.50
Castello di Querceto Vin Santo....Glass	14.50

## Martinis

### Espresso Martini

Absolut Vodka, Mr. Black Coffee Liqueur, and Espresso  
**\$14.00**

### Milk Chocolate Martini

Godiva Chocolate Liqueur, Dark Cream de Cocoa,  
Pinnacle Vodka, cream and shaved Belgian Chocolate  
**\$14.00**

## Specialty Coffee

### Enzo's Coffee

Espresso, Borghetti, and Whipped Cream

### Irish Coffee

Jameson Irish Whiskey, Fresh Coffee, and Whipped  
Cream, topped with Green Cream de Menthe

### Nutty Irish Coffee

Frangelico, Irish Cream, Fresh Coffee, and Whipped  
Cream

### Affogato

Vanilla ice cream "drowned" with a hot espresso  
**\$8.75**

### Cold Fashioned

Bulleit Rye, Mr. Black Cold Brew Coffee Liqueur, and  
Black Walnut Bitters.  
**\$11.50**

## Desserts

### Er Cuore Tenero

*"The tender heart."* Chocolate cake with a molten  
Belgian chocolate center served with a crème Anglaise.  
**\$11.75**

### Tiramisu **\$10.50**

### Chocolate Chambord Raspberry Cheesecake **\$10.50**

### Zuccotto **\$10.50**

### Panna Cotta **\$10.50**

### Almond Cheesecake Gluten Free **\$10.50**

## GELATO & SORBETTO

- Double Chocolate Amaretto •
- Salted Caramel • Pistachio •
- Peppermint Chocolate Chip •