



Orange Campari Panna Cotta \$12

Negroni gelée, dehydrated blood orange

Zabaglione \$10

Fresh strawberry, pastry cream,
disaronno chantilly berries

Tiramisu \$10

Chocolate sponge cake &
mascarpone-marsala cream

Almond Semifreddo \$10

Poached pear compote, honey, sunflower streusel

Flourless Chocolate \$12

Blackberry mascarpone, luxardo cherry

Sicilian Brioche \$9

Honey-plugra pastry cream, candied pistachio

Cannoncini \$9

Elderflower ricotta horn, raspberry, chocolate

Coffee

Drip Coffee \$3.50 • Espresso \$4 • Latte \$6

Cappuccino \$6 • Hot Tea \$3.50

Espresso Martini \$12

Galliano espresso liqueur, three olives vodka,
espresso, simple syrup

These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, fish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



Bar Menu

Chef's Antipasto \$15

House pickled vegetables,
orange marmalade, honey,
olives, schiacciata

Meatballs \$14

Beef & brisket blend, San
Marzano tomato sugo,
garlic fugassa toast

Bruschetta \$14

Nduja

Spicy pork spread,
peppadew, burrata

Caprese

Mozzarella, heirloom tomatoes,
basil, balsamic glaze

Stone Fruit

Whipped ricotta, stone
fruits, agave, thyme