

PASTA  
CUCINA  
classic italian cuisine

SWEETS

**Tiramisu**

The Italian Classic  
4.99

**Chocolate Decadence**

Rich, warm chocolate cake topped with vanilla bean gelato  
6.99

**Cannoli**

Crusted with pistachio & chocolate shavings  
4.99

**Carnegie Deli Cheesecake**

Topped with strawberry sauce and fresh whipped cream  
5.99

**Gelato Selection of the Day**

4.99

COFFEES

**Cappuccino**

3.49

**Espresso**

3.49

**Café Latte**

3.49

**Café Mocha**

3.49

**Fresh Brewed**

Regular & Decaf  
2.99

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## DIGESTIVO

### **Ferenet Branca**

Rich notes of bitterness with a delicately spicy finish. A rich sensation of dozens of herbs gathered from across four continents

9.00

### **Amaro Montenegro**

Displays early botanical scents of orange peel, fresh not dried coriander, red cherry, pekoe tea and cucumber

9.00

## AFTER DINNER DRINKS

### **Elio Perrone Moscado d'asti**

Fresh strawberries, cherries with a hint of sweetness

8.00

### **Vin Santo, Felsina Berardenga**

Bouquet of peach, apricot and ripe pineapple

9.00

### **Passito di Pantelleria, Pellegrino, Sicilia**

9.00

### **Grahams Six Grapes Port**

Rich opulent black fruit and fragrant brambly aromas

6.00

### **Grappa, Bertagnolli 1870 Riserva**

Slightly aromatic and fruity scent. This velvety, smooth, finely vanilla-flavored blend is best paired with chocolate, cigars and dry desserts

12.00

### **Grappa, Jacopo Poli Moscato**

Enticing aromas and flavors of mandarin orange, lemon, grapefruit, acacia blossom, orange blossom, and magnolia

9.00