

DOLCI

<u>Cannoli</u> chocolate and pistachio	4
<u>Tiramisu</u> savoiardi, mascarpone cream, marsala, espresso, chocolate pearl	9
<u>Sfingi</u> ricotta fritters, lemon, raw sugar	7
<u>Pumpkin Pie</u> ricotta cream, cardamom, ginerbread cookie crumb, orange confit	8
<u>Chocolate Torta</u> amarena cherries, chocolate sponge, 70% mousse	11
<u>Maple Butter Tart</u> butter sponge, brown sugar tuile, pinenut crumble	9
<u>Fabbrica Sundae for 2</u> warm banana bread, vanilla gelato, banana compote, amaretti cookie, chocolate crumb, dark chocolate chantilly, chocolate sauce	17
<u>Gelati</u> chef's selection	6
<u>Sorbetti</u> chef's selection	6

DESSERT COCKTAILS

<u>Tutto Bene</u> espresso, amaretto, vanilla infused Ketel One, splash of Kahlua and cinnamon – 2oz	10
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DESSERT WINES + PORT + GRAPPA 1oz

<u>Vin Santo – ‘Podere’ Falchini – 2003 Tuscany</u>	16
<u>Susana Balbo ‘Late Harvest’ Torrontes – 2010 Mendoza</u>	16
<u>Taylor Fladgate – Late Bottle Vintage</u>	8
<u>Taylor Fladgate – 10yr Tawny</u>	10
<u>Taylor Fladgate – 20yr Tawny</u>	16
<u>Sarpa di Poli</u>	14
<u>Nonino Quintessentia Amaro</u>	15
<u>Grappa Bottega Morbida</u>	16
<u>Montanaro - Barlo Chianto</u>	18
<u>Grappa Nonino 43°</u>	18
<u>Fiori D’Arancio - Moscato</u>	20

CAFFÈ

<u>Coffee</u>	4
<u>Cappuccino</u>	6
<u>Americano</u>	5
<u>Latte</u>	6
<u>Espresso</u>	4
<u>Caffè Corretto</u>	10

TÈ

<u>Signature Black – Black</u> a mix of Assam tea and a spring Darjeeling creates a fresh, bodied richness	5
<u>Heavenly Cream – Blended Black</u> a divine black tea with a creamy character and sweet vanilla-like linger	5
<u>Earl Grey Classic – Blended Black</u> Ceylon and Assam black tea robustly perfumed with oil of Italian bergamot creates a smooth bodied infusion with a classic citrus character	5
<u>Oolong Cream – Blended Oolong</u> a high mountain oolong tea from the Wuyi Mountains of China that creates a delicate infusion with a creamy, sweet and silky linger	5
<u>Blood Orange Oolong – Blended Oolong</u> a smooth, succulent tea from the mountains of China that has been rolled and blended with tart hibiscus, citrus peel and bold blood orange	5
<u>Jasmine Mist – Scented Green</u> a Chinese green tea scented with freshly plucked jasmine blossoms, creating a fragrant and delicately bodied infusion	5
<u>Grand Genmaicha – Blended Green</u> steamed Japanese “Sencha” green tea blended with toasted brown rice, creating a light-bodied, warming and nutty infusion	5
<u>Citron Calm – Caffeine-Free Tisane</u> calming chamomile with the warmth of Indian lemongrass and rosehip combine to create a citrus splendor that is soothing and sweet	5
<u>Marrakesh Mint – Caffeine-Free Tisane</u> South African green rooibos mingles with a medley of mint to create an infusion that is smooth, sophisticated and refreshing	5