

AFTER DINNER DRINKS & TRADITIONAL ITALIAN DIGESTIVI

LIMONCELLO, BLOOD ORANGECELLO or LIMECELLO

A house-made Lombardino's specialty - slightly sweet lemon, lime or blood orange infused vodka, served chilled \$5, *flight of all 3* \$12

SOLE E OLENA VIN SANTO DOC 2003

Tuscan dessert wine, hints of vanilla, caramel & honey with a nutty finish, served with 3 biscotti \$10

MASCHIO PRIME ARANCE

Pure distillate from Italian oranges ~ orange brandy \$7

WARRE'S WARRIOR PORTO

Rich ruby port with blackberry & plum qualities \$7

INFANTADO RISERVA PORT

Dark black fruit & raspberry notes with a lingering finish \$8

WARRE'S OTIMA 10 YEAR or 20 YEAR TAWNY PORTO

Smooth & complex medium-bodied 10 year aged port \$10

More refined, nutty flavors, aged 20 years \$14

NONINO AMARO

Distilled Italian spirit infused with natural fruit bitters & herb essences \$7

AVERNA AMARO

Ancient recipe that has stood the test of time ~ perfect after dinner \$7

GRAPPA

The traditional Italian after dinner beverage; a distilled spirit made from the skins, stems & pomace that remain from grapes pressed for wine making. Choose from the following selections:

FLIGHT OF GRAPPA

Choose any three from our list \$13

COLTIBUONO GRAPPA di SANGIOVETO

Vanilla and spicy notes on the nose, soft on the palate, persistent finish \$8

GAJA GAIA & REY

Distilled from chardonnay pomace ~ slight spice & lingering finish \$8

BANFI BRUNELLO di MONTALCINO

Gold-medal winner; complex, with a long finish \$8

POLI MORBIDA SMOOTH

Orange blossom infused ~ fruity with hints of citrus & apricot \$8

POLI SARPA

Merlot & cabernet blend, but tastes like fine tequila! \$8

POLI PERE di POLI

Nice notes of pear with slight peach \$8.50

CILIEGE di POLI

Distilled from the tough skinned Italian Marostica cherry \$8.50

NARDINI ALMOND

Almond flavored grappa. Fabulous after dinner! \$8

NARDINI RISERVA

Blend of pinot grigio, tocai & cabernet grapes; aged 3 years in oak \$8

DOLCI

BLACK RUM BUDINO

Italian style pudding topped with ginger-sea salt caramel & whipped crème fraîche \$7

BOCCA NERA

Flourless chocolate cake spiked with Grand Marnier, garnished with orange shortbread \$7

PINE NUT POUND CAKE

With honey poached apricots & vanilla ice cream \$7

BERRIES & CREAM

Fresh blackberries & raspberries with mascarpone cream & a drizzle of aged balsamic \$6

TIRAMISÚ

Kahlua, coffee & amaretto ladyfingers layered with mascarpone mousse & shaved milk chocolate \$7

DESSERT SAMPLER

Petite pound cake, black rum budino & tiramisu \$16

HOUSE MADE ICE CREAM

Ask your server for today's flavors!

DESSERT WINE

SARACCO MOSCATO D'ASTI 2011

A charming, elegant dessert wine with effervescence showing notes of peach & apricot lasting through to the palate with a clean, wonderful finish

Glass \$7.50 / Half Bottle \$18

AFTER DINNER MARTINIS

CAFÉ MOCHA MARTINI

Espresso, Bailey's, Kahlua & Grand Marnier \$8

ITALIAN STALLION

Kahlua, Tuaca & Frangelico with a splash of cream & a chocolate truffle \$8

CHOCOLATE RASPBERRY RUSH

Chambord, white crème di cocoa & a splash of cream \$8

THIN MINT

Bailey's mint, Godiva chocolate & crème di menthe \$8

NUTS & BOLTS

Frangelico, Disaranno amaretto, splash of cream & fresh grated cinnamon \$8

PEANUT BLISS

Castries peanut liquor, Godiva chocolate & house infused vanilla vodka \$8

CHOCOLATE MARTINI

Godiva chocolate, crème di cocoa, house infused vanilla vodka & Bailey's Irish cream \$8

ALTERRA ESPRESSO & COFFEE

COFFEE, ESPRESSO, MACCHIATO, CAPPUCCINO, LATTE, RISHI TEA

We accept cash, American Express, Visa, MasterCard & Discover