

COGNACS & BRANDIES

Remy Martin XO - \$25

Martell Cordon Blue - \$26

Martell VS - \$12

Remy Martin VSOP - \$14

Courvoisier VSOP - \$16

Hennessey VS - \$14

Cardinal Mendoza - \$14

Calvados - \$12

PORTO

Presidential Ruby Port - \$12

Dow Tawny 10 Yr - \$12

Dow Tawny 30 Yr - \$25

Dow Tawny 20 Yr - \$20

Presidential 2011 Vintage - \$28

GRAPPE

Banfi, Montalcino - \$12

Jacopo Poli Torcolata - \$14

Jacopo Poli Miele Honey - \$12

Nardini Cedro Citrus - \$12

Jacopo Poli Camomile - \$12

Jacopo Poli Moscato - \$12

Jacopo Poli Cabernet - \$25

Jacopo Poli 1998 - \$32

Jacopo Poli Moscato - \$25

DESSERT WINE & DIGESTIVI

Vin Santo - \$12

Ramazotti - \$12

Vecchia Amaro - \$12

Amaro Montenegro - \$12

Amaro Cio Chiaro - \$12

Limoncello di Sorrento - \$8

DOLCE

CANNOLI

Sicilian Classic one large Cannolo - \$10

BOURBON BREAD PUDDING

Our classic Bread Pudding flavored with Bourbon - \$14

TORTA DELLA NONNA

The Old Fashioned Lemon Tart

"Grandmother's cake" with pignoli nuts - \$12

TORTA DI CIOCCOLATA

Indescribable..decadent chocolate mousse covered in chocolate - \$12

TORTA DI RICOTTA

Traditional (Homemade) cheese/ricotta cake - \$12

NEW YORK CHEESECAKE

Our finest to you - \$12

ZABAGLIONE

Zabaglione cooked tableside with strawberries - \$15

CREMA COTTA

The always good "crème brulee" with a crispy crust of brown sugar - \$12

CRESPELLE CENZINO, FLAMBÉ

Watch it happen, fresh strawberries FLAMBÉ with crepe and vanilla gelato - \$18

TIRAMISU

Give me a lift Tiramisu made lovingly at Cenzino - \$12

SORBETTI E GELATI

AFFOGATO

Vanilla gelato with a touch of espresso and crushed Biscotti - \$12

GELATO

Vanilla, Chocolate - \$10

PIPPIN GELATO - \$12

Locally sourced indescribable gelato choose one: Double Chocolate Bourbon, Salted Maple, Pistachio and Hazelnut

SORBETTO ALLA LIMONE, L'ORANGE E PESCA

Refreshing lemon, orange or peach - \$12

LA BOMBA

Tartufo at it's finest. - \$12