

Dolci 

Cannoli

an Italian pastry filled with sweetened ricotta cheese and chocolate chips 6.

Gelato or Sorbet

ask your server for today's flavor 6.

Creme Brulee

egg custard with a caramelized sugar crust 8.

Zuppa Inglese

our house specialty, rum and espresso soaked sponge cake with chocolate & vanilla mousses 8.

Tammy's Homemade Cheesecakes 8.

Chocolate Torte

filled with chocolate ganache served a la mode 8.

Flourless Chocolate Torte

served chilled 8.

Cream Cheese Brownie

a la mode with chocolate and caramel sauces and whipped cream 8.

Coffees 

DePalma's House Blend 3.

made especially for us by Jittery Joe's

Espresso 4.

Cappuccino 6.

Italian Coffee 8.

Jittery Joe's coffee, Amaretto,
Biscotti Liqueur & whipped cream

Wine 

Tintero Moscato D'asti (375 ML BTL) 20.
rich and fruity, white peach, lightly sweet

Single Malts 

Macallan, 12 yr. 16.

Oban, 14 yr. 16.

Balvenie, 17 yr., Double Wood 20.

Glenlivet, 18 yr. 20.

Cordials 

Frangelico 6.

Lemoncello 5.

Gran Marnier 7.5

Luxardo Amaretto 5.

Kahlua 5.

Sambuca 5.

Grappas From Marolo 

After a lifetime of sampling grappa & cigars with my father every summer at the Jersey shore I've found that Marolo is simply the finest artisanal grappa maker out there ... All selection 8.5

Brunello

classic, but soft

Barolo

oakier, drinks like a single malt

Moscato

intense and fragrant (in a grappa way)

Camomile

actually sweet with honey notes - the only grappa my mother can stomach