

Dolci 

Cannoli

an Italian pastry filled with sweetened ricotta cheese and chocolate chips 6.00

Gelato

ask your server for today's flavor 6.00

Creme Brulee

egg custard with a caramelized sugar crust 7.00

Zuppa Inglese

our house specialty, rum and espresso soaked sponge cake with chocolate & vanilla mousses
8.00

Tammy's Homemade Cheesecakes 7.50

Chocolate Torte

filled with chocolate ganache served a la mode 8.00

Ike & Jane Cream Cheese Brownie

a la mode with chocolate and caramel sauces
and whipped cream 8.50

Coffees 

DePalma's House Blend 2.75

made especially for us by Jittery Joe's

Espresso 3.

Cappuccino 6.

Italian Coffee 7.

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

Wine 

Tintero Moscato D'asti (375 ML BTL) 18.
rich and fruity, white peach, lightly sweet

Kopke, 10 Year Tawny Port 6.
rich, smooth and nutty with toasted almond and
butterscotch flavors

Single Malts 

Bunnahabhain, 12 yr. 14.

Oban, 14 yr. 16.

Macallan, 12 yr. 16.

Balvenie, 14 yr., Rum Cask 16.

'97 Signatory, 21 yr., Glen Grant 18.

Glenlivet, 18 yr. 20.

Balvenie, 17 yr., Double Wood 20.

Cordials 

Frangelico 6.

Lemoncello 5.

Gran Marnier 7.

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 selections 9.

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