
CAREFULLY CULTIVATED COFFEE BEANS BY HARDY COFFEE CO.

- Doppio double espresso** 4
- Cappuccino doppio w/ steamed & frothed milk** 5
- Latte doppio w/ steamed milk** 5
- Cortado doppio w/ frothed milk** 5
- Americano doppio & hot water** 4
- Doppio e Amaro doppio & your choice of amaro back** 10
- Affogato a scoop of vanilla gelato "drowned" w/ a doppio** 10
- Caffe Corretto doppio w/ grappa (grape brandy) back** 10

HOUSE-MADE GELATO, \$10

Vanilla Stracciatella *chocolate sauce, peanuts & m&m's*

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Chocolate *chocolate sauce*

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Peppermint *chocolate sauce*

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Pistachio *crushed pistachio*

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Butterscotch *salted caramel*

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Brown Butter *nut toffee*

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Blood Orange *balsamic reduction*

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Cinnamon *graham crumble*

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Gelato Flight *three single scoops of your choice!*

DESSERT, \$14

Tiramisu *espresso soaked ladyfingers, mascarpone & cocoa*

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Butterscotch Budino *caramel, sea salt & cream*

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Chocolate Tart *graham cracker & Nutella gelato*

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Cheesecake *cherry gelato, spiced walnut & graham cracker crumble*

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Canoli *chocolate, ricotta & mascarpone center*



AMARO, \$10

The word 'Amaro' means bitter in Italian. Amari are a collection of bittersweet liqueurs, diverse as Italy itself, to be enjoyed after finishing a feast. They are based on ancient recipes of herbs, spices, secret ingredients & years of tradition.

Braulio *lombardy (pine & bitter flowers)*

Cynar *lombardy (artichoke & caramel)*

Lazzaroni *lombardy (herbs & peppermint)*

Fernet Branca *lombardy (menthol & myrrh)*

Paolo Lazzaroni Fernet Amaro *lombardy (menthol & herbs)*

Contratto Fernet *piedmont (saffron & liquorice)*

Vecchio *campania (orange, licorice & peppermint)*

Tattersall *u.s.a. (bittersweet, earth tones & spice)*

Nonino Quintessentia *friuli, (orange & caramel)*

Meletti *marche (saffron, cola & bitter orange)*

AMARO FLIGHT, \$16

A one ounce pour of any three amaro of your choice or play amaro roulette & bartenders choice!

DESSERT WINE, GRAPPA, ETC.

2006 Vin Santo del Chianti Classico, Querciacavale Losi *tuscany* 16

2014 Piocolit, Conte D'Attimis-Maniago *friuli* 17

2016 Recioto Della Valpolicella, Tenuta Falezza *veneto* 20

Nocello Black Walnut 8

Moletto Grappa di Nebbiolo 8

THANK YOU TO OUR FARMERS & PRODUCERS!

Dante would not exist without the dedication & passion of the talented people that provide us with our fantastic products sourced local & from afar.

