



desserts

DESSERT OF THE DAY

Ask the server for our yummy dessert of the day 6.

WHITE PROFITEROLE

Pastry puff filled with chocolate mousse and covered with white cream 3 ea.

CHOCOLATE TARTUFO

Zabaglione cream center, surrounded by chocolate gelato and caramelized hazelnuts 7.

CAPPUCCINO TARTUFO

Cappuccino gelato with a heart of espresso, covered with coffee-flavored meringue sprinkles 7.

LEMON TARTUFO

Fresh lemon gelato with limoncello cream center, covered with meringue sprinkles 7.

TIRAMISÙ*

Layers of sponge soaked coffee, filled with zabaglione cream, dusted with a rich cocoa powder 7.

LEMON RIPIENO

Tart lemon sorbet in a natural fruit shell 7.

MANGO RIPIENO

Mango sorbet in a natural fruit shell 7.

GELATI E SORBETTI ◊

Homemade gelato or sorbet 6.

CANTUCCINI CON VIN SANTO

Italian biscotti with Tuscan sweet wine 9.

digestivi

Strega 7.	Limoncello 7.
Fernet Branca 7.	Nocello 7.
Sambuca 7.	Orangecello 7.
Amaro Nonino 9.	Raspicello 7.
Amaro Averna 7.	Crema di Limoncello 7.

dessert wines

Port 8.	Vin Santo 7.
Madeira 7.	Late Harvest 8.

grappoteca

Ask about our great selection of grappa!

gelati affogati

The term '**affogato**' relates to a preparation in which food is 'drowned' in a fluid, typically a sauce, a syrup, a liquor, or simply ... boiling water.

When ice cream is the food you get a *gelato affogato*.

AFFOGATO ALL'AMARETTO

Your choice of chocolate or cappuccino tartufo drowned in Amaretto liqueur 9.

AFFOGATO AL LIQUORE DI GIANDUIA

Your choice of chocolate or cappuccino tartufo drowned in chocolate hazelnut Giandua liqueur 9.

AFFOGATO AL RASPICELLO

Chocolate tartufo drowned in Raspberry cello liqueur 9.

AFFOGATO AL LIMONCELLO

Lemon tartufo drowned in Limoncello liqueur 9.

AFFOGATO AL CAFFÈ

Your choice of chocolate or cappuccino tartufo drowned in a shot of Kimbo espresso 7.

AFFOGATO DEL GIORNO

Made with our home made gelato or sorbet. Ask server for details.

caffè corretti

The term '**corretto**' relates to a preparation in which a shot of espresso is 'corrected' by adding a splash of liquor

CAFFÈ CORRETTO ALL'AMARETTO

Espresso with a splash of Amaretto di Saronno 4.

CAFFÈ CORRETTO ALLA GRAPPA

Espresso with a splash of grappa Nardini 4.

CAFFÈ CORRETTO AL LIQUORE DI GIANDUIA

Espresso with a splash of chocolate hazelnut Giandua liqueur 4.

CAFFÈ CORRETTO ALLA SAMBUCA

Espresso with a splash of Sambuca liquor 4.

CAFFÈ CORRETTO ALLA STREGA

Espresso with a splash of Strega liquor 4.

Proudly serving **Espresso KIMBO**, directly from Napoli, the city where coffee is art