

## Desserts

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### Valrhona Truffle Cake (Gluten Free) 12

warm chocolate truffle center topped with vanilla gelato

*(baked to order, please allow 10 minutes)*

### Tiramisu 8

vanilla cream sauce, chocolate shavings

### Lemon Cheesecake 8

graham cracker crust, whipped cream, candied lemon zest

### Crème Brulée 8

vanilla bean

### Fiorello's Sorbet or Gelato Trio 7

chef's selection of seasonal flavors

### Affogato 6

espresso poured over vanilla gelato

### Formaggio 16

artisan cheeses, honey, toasted almonds, seasonal fruit, grilled crostini

### Old Fashioned Root Beer Float 6

vanilla gelato & ibc root beer

## Grappas

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banfi	10
francoli grappa di nebbiolo	11
grappi chamomile	12
sarpa di poli	15
po'merlot di poli	18

## Amaros

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luxardo fernet	7
cynar	8
fernet branca	9
lo-fi gentian amaro	10
nonino amaro	11

## Port & Dessert Wine

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ramos pinot 10yr tawny	10
chapoutier banyuls	13
graham's 20yr tawny	14
damliano barolo chinato	16

## Coffee & Espresso

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Peerless Fair Trade Coffee & Espresso	4
Double Espresso, Macchiato, Cappuccino	5
Latte, Americano, Mocha	6



## Desserts & Digestivo

Winter 2019

## After Dinner Cocktails

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### Butter Me Up 13

traditional latte with butterscotch liqueur & lucano coffee liqueur

### Affagave 11

patron XO café over vanilla gelato

### Port & Cream 11

chapoutier banyuls dessert wine over vanilla gelato

### Machiato 43 13

liqor 43, espresso, steamed milk

Please advise your server of any food allergies or dietary restrictions prior to ordering.

Puccini & Pinetti is not responsible for lost or stolen items.

An automatic gratuity of 20% will be applied to parties of 5 or more.

Split Checks exceeding 5 payments will be charged 20% service fee