

*Dolci* 

**Cannoli**

an Italian pastry filled with sweetened ricotta cheese and chocolate chips 6.50

**Gelato**

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.**

**Cream Cheese Brownie**

a la mode with chocolate and caramel sauces and whipped cream 8.5

*Coffees* 

**DePalma's House Blend 3.5**

made especially for us by Jittery Joe's

**Espresso 5.**

**Cappuccino 6.**

**Italian Coffee 8.**

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

*Wine* 

**Tintero Moscato D'asti (375 ML BTL) 22.**  
rich and fruity, white peach, lightly sweet

**Kopke, 10 Year Tawny Port 7.5**  
rich, smooth and nutty with toasted almond  
and butterscotch flavors

*Single Malts* 

**Laphroaig 10 yr. 14.**

**Macallan, 12 yr. 18.**

**Oban, 14 yr. 18.**

**Glenlivet, 18 yr. 25.**

*Cordials* 

**Limoncello 5.**

**Sambuca 5.**

**Gran Marnier 7.5**

**Luxardo Amaretto 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.*

<b>Barolo</b>	<b>oakier, drinks like a single malt</b>
<b>Moscato</b>	<b>intense and fragrant (in a grappa way)</b>
<b>Camomile</b>	<b>actually sweet with honey notes - the only grappa my mother can stomach</b>