

## Dolci

### Chocolate Mousse Cheesecake

*dark chocolate ganache, housemade whipped cream*  
12

### Chocolate Flourless Torte

*vanilla bean gelato, housemade whipped cream &  
caramel drizzle*  
10

### Tahitian Vanilla Crème Brûlée

*topped with luxardo cherries*  
10

### Affogato

*vanilla bean gelato topped with double shot of espresso,  
cinnamon & housemade whipped cream*  
8

### Key Lime Pie

*toasted coconut, fresh lime zest, coconut gelato, lime coulis*  
12

### Tiramisu

*whipped mascarpone, lady fingers, espresso,  
white chocolate ganache*  
12

### Gelato & Sorbet

*Gelato: Chocolate, Pistachio, Espresso Mascarpone,  
Sea Salt Caramel, Coconut or Vanilla Bean*  
*Sorbet: Lemon, Raspberry, or Mango*  
8

## Specialty Coffee & Tea Selection

### *Cafescor – Copan, Honduras (Medium Roast)*

*Notes of Dark Chocolate, Honey & Almond*

4

### *Azahar Decafe – Huila, Colombia (Medium Roast)*

*Creamy with Hints of Cherry, Cream & Chocolate*

4

### *French Press, Lavishly Bold*

*25% Lempira Microlot, Honduras – 75% Carmo de Minas, Brazil*

*Very Smooth Rich Roast Characters, Nutty with Caramelized Sugars & Earthy Tones*

*Pairs well with: Caramel, Chocolate, Cinnamon & Cardamom*

*Small 5 · Large 8*

*Espresso & Cappuccino – Lavazza (Crema & Aroma)*

*Single Espresso 5 Double Espresso 6 Cappuccino 6*

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