BRAMASOLE

THE ART OF SHARING

Dopo Cena

2017 Black Sage Port | 2oz | $9
Lush and decadent with layers of black cherry, dried fig, and dark chocolate. Warm, velvety finish.

***Limoncello* | 2oz | $20**
Sweet, chilled house-poured Italian Lemon Liqueur.

***Grappa* | 2oz | $15**
Traditional, aromatic and crisp grape-based brandy.

***Amaro* | 2oz | $12**
Classic beautifully balanced Italian digestif with notes of candied orange, vanilla & herbs.

Dolci | $11

Semifreddo al Cioccolato
Alternating frozen layers of decadent, rich dark chocolate and vibrant strawberry sorbet, finished with a bright blueberry coulis.

Classic Tiramisu
Traditional Italian ladyfingers laced with rich espresso and Kahlúa, layered with velvety whipped mascarpone cream and finished with dark cocoa.

Crostata di Zucca
Spiced pumpkin tart built on a rich caramel base, topped with velvety spiced whipped cream and finished with crunchy candied pecans.

Sbrisolona
Traditional, rustic Italian crumb-style pie featuring fresh, seasonal fruit, laced with artisanal Twisted Fern jam served with smooth vanilla gelato.