

Dessert

Crème Brulee, *caramelized sugar* 12
Tiramisu, *mascarpone* 12
Seasonal Sorbet, *pizzelle* 10

Soft Serve

sweet cream gelato with...
Honey and Olive Oil 11
Chocolate and Hazelnut 13
Strawberry and Pistachio 13
Vanilla Bean and Espresso “*Affogato*” 9

Dessert Wines

Moscato d’Asti, Vietti 2022 (375 mL) 25
Sauternes, Château Laribotte 2022 16
Royal Tokaji, Aszú Five Puttonyos 2016 18
Verdelho Madeira ‘Savannah’ Rare Wine Co. 12
Malmsey Madeira ‘New York’ Rare Wine Co. 12
Boal Madeira, H&H Single Harvest Colheita 2000 16
Vin Santo, Borgo Scopeto 2014 16
Fine Dry White Port, Kopke 8
Fine Ruby Port, Kopke 8
Late Bottled Vintage Port, Smith Woodhouse 9
20-year Tawny Port, Grahams 15
Amontillado Sherry, Lustau ‘Los Arcos’ 8



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Dessert Cocktails

Piroscafo, borghetti, frangelico, steamed milk 10
Amaro Espresso, espresso, barrel aged amaro, vanilla 15

HOUSE MADE CORDIALS

Seasonal Limoncellos . . . 5 Barrel-aged Amaro . . . 10



Brandies

Lustau 'Solera Reserva' Jerez 11
Roger Groult 3-Year, Calvados 13
Park Carte Blanche VS, Cognac 12
Dartigalongue XO, Bas-Armagnac 18
L'Encantada 'Tattoo Series No3' Bas-Armagnac 33
Rochelt 'Gewurtztraminer' Austria (1 ounce) 40



Freshly-brewed Coffee 4.5
Espresso ~ Americano 5
Cappuccino ~ Cortado 6
Latte 6

PLEASE ASK FOR A MENU OF AMARI, CORDIALS, & DIGESTIFS

ST CECILIA

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