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## DOLCE

- 11 -

**ORANGE & CROCCANTINO  
SEMIFREDDO**

- 13 -

**HOMEMADE TIRAMISU**

- 15 -

**CHOCOLATE SOUFLÉ &  
PECAN BUTTER ICE CREAM**

- 11 -

**APPLE PIE &  
VANILLA ICE CREAM**

- 13 -

**KEY LIME PIE  
LIMONCELLO SHOT**

- 13 -

**BAILEYS CRÈME BRÛLÉE,  
BAILEYS SHOT, BISCOTTI**

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**DONNA MARE**  
*trattoria*

## AMARI

Amaro Del Capo - 9  
Amaretto Del Capo - 9  
Limoncello - 9

## GRAPPE

Grappa Zanin - 9  
Nardini Cedro - 10  
Jacopo Poli Moscato - 16  
Jacopo Poli Pear - 18  
Tignanello - 22  
Sassicaia - Tenuta San Guido '08 - 25

## PORT WINES

Six Grapes Graham's Reserve - 9  
Sandeman Tawny, 10 Yr - 10  
Sandeman Tawny, 20 Yr - 12  
Sandeman Tawny, 30 Yr - 18

## COGNAC

Remy Martin VS - 16  
Courvoisier VSOP - 23  
Hennessy VS - 15  
Hennessy XO - 74  
Louis XIII de Remy Martin .5 oz - 75  
Louis XIII de Remy Martin 1 oz - 150  
Louis XIII de Remy Martin 2 oz - 300

## DESSERT WINES

**VIN SANTO DEL CHIANTI** - 12  
Le Torri, Italy  
**MOSCATO DOLCE** - 12  
Mionetto – Valdobbiadene, Italy  
**PASSITO DI PANTELLERIA ABRAXAS** - 15  
Zibibbo – Sicily, Italy  
**MUFFATO DELLA SALA** - 18  
Antinori – Umbria, Italy

IN OUR KITCHEN, WE USE THE BEST INGREDIENTS—FRESHNESS IS NEVER COMPROMISED. WE USE ORGANIC EGGS, FRESH FRUIT AND PRODUCE, ANTIBIOTIC FREE MEAT, AND WILD AND LOCAL FISH FROM FISHERIES THAT ARE CERTIFIED SUSTAINABLE BY MSC. GLUTEN FREE AND VEGAN OPTIONS AVAILABLE.

Taxes are not included in prices. A mandatory 20% service charge will be added to your check.