



portico
BY FABIO VIVIANI

DESSERT

Limoncello Cake | \$10

mascarpone crema, lemon curd, raspberry sauce, candied lemon

Tiramisu* | \$10

ladyfingers soaked in espresso and marsala wine, mascarpone cream filling, cocoa powder dust

Bomboloni | \$10

Italian donuts, dark chocolate, caramel & raspberry sauce included

Mascarpone Cheesecake | \$10

creamy mascarpone cheesecake, ladyfinger crust, seasonal fruit sauce

Dark Chocolate Dome | \$10 GF

chocolate mousse, chocolate glaze, toasted crushed pistachios

Vanilla Bean Crème Brulee | \$10 GF

vanilla bean, biscotti, berries

Homemade Gelato and Sorbet | \$5 GF

inquire with your server

LAVAZZA

All served with a biscotti cookie.

Coffee | \$3

Espresso | \$4

Cappuccino | \$6

Cafe Corretto | \$11

Irish Coffee | \$11

Fernet Flip | \$13



Locally sourced product when available.



Contains nuts.

GF Gluten Free



portico
BY FABIO VIVIANI

PORT & MADEIRA

A sweet red, perfect with dessert.

Taylor Fladgate Tawny | \$9

Taylor Fladgate 10yr | \$10

Dow's Single Harvest Tawny 2002 | \$13

Rare Wine Co. NY Historic Madeira | \$18

Taylor Fladgate 20yr | \$20

D'Olivieras Terrantez Madeira 1988 | \$38

D'Olivieras Sercial Madeira 1977 | \$43

DIGESTIVO

A touch of sweetness with your meal.

Lazzaroni Amaretto | \$9

Lazzaroni Sambuca | \$9

Lazzaroni Limoncello | \$9

Aperol | \$10

Campari | \$10

Castello Banfi | \$12

AMARO

A bittersweet after dinner drink.

Fernet Branca | \$9

Averna | \$9

Meletti | \$9

Ramazzotti | \$9

Zucca Rabarbaro | \$10

Cynar | \$10

SCOTCH

A classic smooth malt aged to perfection.

Glenlivet 12yr | \$13

Laphroaig 10yr | \$13

Ardbeg 10yr | \$14

Macallan 10yr | \$15

Glenfiddich 15yr | \$17

Lagavulin 16yr | \$18

Bunnahabhain 18yr | \$23