

## Desserts

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**Valrhona Truffle Cake (Gluten Free) 12**  
warm chocolate truffle center topped with vanilla gelato  
(baked to order, please allow 10 minutes)

**Tiramisu 8**  
vanilla cream sauce, chocolate shavings

**Strawberry Cheesecake 8**  
graham cracker crust, whipped cream, strawberries

**Crème Brulée 8**  
vanilla bean

**Fiorello's Sorbet or Gelato Trio 7**  
chef's selection of seasonal flavors

**Affogato 6**  
espresso poured over vanilla gelato

**Formaggio 16**  
artisan cheeses, honey, toasted almonds, seasonal fruit, grilled crostini

**Old Fashioned Root Beer Float 6**  
vanilla gelato & ibc root beer

## Grappas

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banfi	10
francoli grappa di nebbiolo	11
grappi chamomile	12
sarpa di poli	15
po'merlot di poli	18

## Amaros

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luxardo fernet	7
cynar	8
fernet branca	9
lo-fi gentian amaro	10
nonino amaro	11

## Port & Dessert Wine

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ramos pinot 10yr tawny	10
chapoutier banyuls	13
graham's 20yr tawny	14
damliano barolo chinato	16

## Coffee & Espresso

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Peerless Fair Trade Coffee & Espresso	4
Double Espresso, Macchiato, Cappuccino	5
Latte, Americano, Mocha	6



## Desserts & Digestivo

Spring 2019

## After Dinner Cocktails

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**Butter Me Up 13**  
traditional latte with butterscotch liqueur & lucano coffee liqueur

**Affagave 11**  
patron XO café over vanilla gelato

**Port & Cream 11**  
chapoutier banyuls dessert wine over vanilla gelato

**Machiato 43 13**  
liqor 43, espresso, steamed milk

Please advise your server of any food allergies or dietary restrictions prior to ordering.

Puccini & Pinetti is not responsible for lost or stolen items.

An automatic gratuity of 20% will be applied to parties of 5 or more.

Split Checks exceeding 5 payments will be charged 20% service fee