

DOLCE

In Italy, after dinner, people typically have a dessert (dolce), followed by espresso/coffee, finished with a digestivo.

Tortino al Fiamma \$12

warm chocolate lava cake

Chocolate, caramel and berry sauce, berries, crumbled nuts, ice cream

Panna Cotta \$7

italian custard with berries

Vanilla bean, orange zest, mixed berries, homemade vanilla cookie

Can be made Gluten Free 

Strudel di Mele \$8

north italian apple strudel

Puff pastry, apples, raisins, cinnamon, caramel, ice cream

Torta di Ricotta \$8

airy, traditional italian cheesecake

Ricotta cheese, mascarpone, berries, berry sauce, ice cream, pastry crust

Crème Brûlée \$7

vanilla custard with a caramelized sugar crust

vanilla, orange zest, lemon zest

Tiramisu \$8

coffee and cake, but not coffee cake

Coffee-soaked ladyfingers (sponge cake), mascarpone cream, cocoa powder



Gluten Free



Vegetarian



Dairy Free



Contains Nuts



10 Min Prep

BEVANDE

(drinks)

CAFFE

- Espresso \$4
- Americano \$5
- Cortado \$5
- Cappuccino \$6
- Latte \$7

DOLCE (dessert drinks)

Day School \$13

orange - creamsicle - getting rejected from exeter

citrus vodka, blanc vermouth, vanilla liqueur

Tennis Practice \$15

iced latte - long runs - dad's "old" bmw 3 series convertible

rum, espresso, cream, salted honey syrup, Ramazzotti amaro

Little Ivy \$13

northern maine - college bookstore

vodka, blueberry amaro, vanilla liqueur, coffee liqueur

DIGESTIVOS

Digestivos are liqueurs/spirits typically served after dinner to aid in digestion. Amaros (herbal Italian liqueurs) are a common type of digestivo. They are meant to be sipped, but can be taken as a shot.

Malort \$8

liqueur - buy your friends their first wormwood, an unregrettable dare, a rite of passage (35%)

Fernet \$8

amaro - what your bartender drinks to feel something again

eucalyptus, mint, saffron, (39%)

Ramazzotti \$10

amaro - bittersweet, candylike root beer, orange peel, cinnamon (30%)

Montenegro \$10

amaro - sweet and mild, fan favorite, fernet for people with hope orange peel, black cherry, cucumber (23%)

Cynar \$12

amaro - bittersweet and 'green' herbal, earthy, caramel (16.5%)

Averna \$13

amaro - sweet, softly bitter cola, orange peel, licorice, vanilla (29%)

Braulio \$10

amaro - sweet, lightly floral, cool pine, spearmint, chamomile (21%)

Vecchio \$12

amaro - floral, the perfect intro amaro juniper, chamomile, orange, violet (35%)

Nonino \$16

amaro - subtle herbal bitterness orange peel, caramel, gentle spice (35%)

House Shot \$10

blend - fernet, malort, coffee liqueur "it works surprisingly well" - the Fiamma staff (28%)

Green Chartreuse \$20

liqueur - herbaceous, bright, made by carthusian monks since 1737

mint, pine, citrus (55%)

Faccia Brutto \$16

liqueur - american green chartreuse' still herbaceous, less intense (45%)

Sambuca \$9

liqueur - sweet, intense, served with 3 coffee beans

anise, licorice, herbal (42%)

Grappa Francesca \$10

grape-based spirit - fruity and smooth ripe fruit, floral, french oak (42%)

Grappa di Barbera \$12

grape-based spirit - fruity with a bite dried pear, prune, clean (43%)

Limoncello \$9

liqueur - sweet, citrusy, and italian lemon probably (26%)

Pasubio \$10

amaro - wine-based, fruit-forward blueberry, earthy, piney (17%)