

# AINSLIE

## DOLCI

<b>Fragole e Crema</b> <i>mascarpone, fresh strawberries &amp; almonds</i> .....	\$10
<b>Dark Chocolate Cake</b> <i>homemade whipped cream</i> .....	\$8
<b>Tiramisu</b> .....	\$9
<b>Banana Bread Pudding</b> .....	\$9
<b>Mason Jar Cheesecake</b> <i>cherry marmalade</i> .....	\$8
<b>Scoop Gelato</b> <i>assorted flavors ask your server :)</i> .....	\$5
..... <b>Nutella Pie</b> .....	
<i>nutella, ricotta &amp; walnuts</i>	
<b>\$16</b>	

## BRANDY

Pierre Ferrand 1840 Cognac.....	\$12	Adrien Camut Calvados 6yr.....	\$18
D'Usse VSOP Cognac.....	\$14	Grand Marnier Louis-Alexandre....	\$18
Vecchia Tre Botti.....	\$12	Grappa Nonino Moscato.....	\$14

## DIGESTIVO

*Amaro, Liqueur, Sherry, Dessert Wine*

Amaro Sfumato.....	\$10	Manzanilla Sherry, Barbadillo.....	\$11
Fernet Branca.....	\$10	Amontillado Sherry, Barbadillo.....	\$11
Branca Menta.....	\$10	Chianti Rufina, Selvapiana 2010.....	\$16
Cynar.....	\$10	Moscato D'Asti, G.D Vajra 2018.....	\$14
Montenegro.....	\$10	Sambuca Secolare, Caffo.....	\$10
Ramazzotti.....	\$10	Amaretto D'Italia, Caffo.....	\$11
Amaro Lucano.....	\$10	Pasubio Vino Amaro.....	\$11

## COFFEE & TEA

La Colombe Coffee..	\$3.5	Cappuccino.....	\$5
Decaf Coffee.....	\$3.5	Macchiato.....	\$5
Iced Coffee.....	\$4	Latte.....	\$5
La Colombe Espresso	\$3	Americano.....	\$4
Doppio.....	\$4.5	Hot Tea.....	\$3
Decaf Espresso.....	\$3	<i>Mandarin Spice, Red Zinger,</i>	
		<i>Chamomile, Lemon Ginger,</i>	
		<i>English Breakfast</i>	