# DESSERT

## APPLE BREAD PUDDING

A Taste of Cincinnati Award Winner, freshly baked to order, infused with gala apples and quince. Topped with a praline crumble and drizzled with accompaniments of whiskey butter sauce, dulce de leche, and a frozen Amaretto whipped cream.

\$16

# ANTICA CHOCOLATE CAKE

Three layers of Alfio's Signature Jefferson's Bourbon soaked chocolate cake infused with orange zest and amarena cherries, layered with a cherry mascarpone whip, and topped with a brown sugar icing.

\$12

# CHOCOLATE CARAMEL TIRAMISU

A First Place Taste of Cincinnati Winner, we've given an Argentine flair to the classic Tiramisu. Kahlua soaked housemade chocolate lady fingers layered with whipped dulce de leche mascarpone and espresso infused chocolate.

\$10

## LIMONCELLO CREME BRULEE

A classic favorite with a refreshing twist. Delicately infused with the essence of vanilla and the zesty tang of limoncello, each spoonful offers a blend of creamy sweetness and citrus brightness. Topped with a dollop of Lemon Curd and garnished with sugared raspberries.

\$9

#### GOAT CHEESE CHEESECAKE

Another First Place Taste of Cincinnati Award Winner, this rich brown sugar and tangy goat cheese cheesecake is sure to excite. Dressed with a mixed raspberry and blackberry compote, and topped with a frozen Amaretto whip.

\$10

#### **GELATO**

No classic Italian meal finishes without hand-rolled gelato. Ask your server for today's selections.

# COCKTAILS

# Espresso Martini \$15 Absolut Vanilla | Fresh Espresso | Bailey's | Kahlua Buffalo Trace Revolver \$12 Buffalo Trace | Coffee Liqueur | Orange Bitters MilkyWay Coffee \$12 Smirnoff Caramel | Mozart Chocolate | Coffee

# PORT

Croft Pink \$10 Meneres Fine White Cadao Ruby \$10 Kopke 10 Year Tawny \$11 Kopke White Colhetta 2012 White \$15 Croft 10 Year Tawny \$10 Croft Reserve Tawny Croft Reserve Ruby \$14 Tellu's Ruby Quinta da Romaneira LBV 2011 Quinta da Romaneira 2016 Dow 1994 \$30 Quinta Infantado Tawny 2011 \$25 Churchill's 30 Year Tawny

# "DESSERT" WINE

Etim Grenache Negre Dolce 2010 \$10
Trentadue Chocolate Amore NV \$10
Corte Forte Recioto de Valpolicella 2007 \$15

Fattori Vin Santo de Montepulciano 2018 \$16 Clarendelle Amber Wine ~ Haut Brion 2015 \$10 Black Magic Late Harvest Zinfandel 2021 \$10 La Fleur Renaissance Sauternes 2019 \$12 Sant' Antimo Il Poggione Vin Santo 2009 \$18

Kvaszinger "Relige" Tokaji Aszu 2016 \$20 Disznoko Tokaji Late Harvest 2018 \$12 Disznoko Tokaji Aszu 6 Puttonyos 2016 \$20

Inniskillin Icewine Riesling Niagra 2021 \$20