

40 Paper

DESSERTS

\$8

BLOOD ORANGE TIRAMISU with house-made ladyfingers & citrus mascarpone

APPLE PIE SUNDAE with cinnamon-vanilla gelato, oat crisp & vanilla bean pizzelle

CHOCOLATE RASPBERRY CLAFOUTIS with vanilla bean gelato & raspberry sauce

HAZELNUT CHOCOLATE TORTA with dark chocolate glaze & espresso semifreddo

AMARETTO AFFOGATO with whipped cream & ricciarelli cookies

GELATI & SORBETTO

Rotating house-made selection \$6

single malt scotch

Glemorangie 18yr	\$26
Lagavulin 16yr	\$19
Oban 14yr	\$17
Balvenie Doublewood 12yr	\$14
Highland Park 15yr	\$18
Glenfiddich 12yr	\$14
Macallan 12yr	\$12

after dinner

House-made Limoncello	\$5
Strega Liquor	\$9
Tuaca Liquor Italiano	\$9
Fernet Branca	\$9
Sambuca (white)	\$8
Grappa di Sassicaia	\$12
Lillet Blanc	\$7
Root Organic liquor	\$12
Absinthe Original	\$13
Hennessy VS Cognac	\$11
Hennessy VSOP	\$13
Boulard Calvados	\$13
Bartlett Pear Eau-de-vie	\$14

Open 7 Days a Week

Dinner 5pm-10pm

Drinks 4pm-11pm

All dessert options are
gluten-free.
Please advise your server
of any food allergies.

40 Paper

caffé

ALL Made Fresh to Order

CAPPUCINO	4
LATTE	4
COFFEE AMERICANO	3
ESPRESSO	3
HOT TEA	3

Jasmine, Black Ceylon, Decaf Black Ceylon,
Spearmint, Chinese Green, Earl Grey,
Chai Black Tea, Oolong, Chamomile

coffee cocktails \$11

Cafe au Tuaca- A hot latte with Tuaca & Bailey's Irish Cream

Krack Koffee- 'Kracken' dark spiced rum with a sugar cube in coffee

Café Corretto- Espresso Americano "corrected" with Sambuca Romana

Highland Coffee- Drambuie, Dewars, with café Americano

after diner wines

Portal- White Port-(honey color, floral aroma, mellow & balanced)	\$ 8
Portal- Ruby Port-(young, vigorous, fruity aromas)	\$ 8
Wares- Kings Tawny Port -(smoky aroma, textured, casts)	\$ 9
Wares- 20yr Tawny Port -(medal-winning, lush, coffee notes)	\$ 12
Foris- Muscat -(floral nose, soft and sweet with light acidity)	\$ 8/\$ 30