

cosima

MILL NO. 1

DOLCE

AFFOGATO

*a scoop of gelato
"drowned" in
espresso 11*

COSIMA AFFOGATO

amaro 14

suggested pairings:

chocolate

china china amer

vanilla

don cicco concerto

pistachio

st george's spiced pear

COFFEE

espresso 3.50

cappuccino/caffe latte

4.50

french press 5 / 9

TEA

BLACK

ceylon & india

english breakfast

earl grey

decaf ceylon

GREEN

organic green

with citrus & ginko tea

HERBAL

chamomile

peppermint

lemon

SFINCI **

Classic Sicilian style donuts with cinnamon-sugar 13

Add a dipping sauce 5

Chocolate Amaretto or Averna Amaro Caramel

TORTA AI CIOCCOLATO ENOCCIONE

Flourless chocolate hazelnut cake with mocha gelato 15

TIRAMISU

*Layers of mascarpone, whipped cream and lady fingers soaked
with sweetened espresso, rum and chocolate 13*

CANNOLI DI COSIMA

*House made cannoli shells with sweet ricotta, candied orange,
chocolate chips, pistachios and cherries 12*

PANNA COTTA

vanilla cardamom panna cotta with a limoncello strawberry sauce 12

GELATO* 9

House-made gelato with pizzelle

VANIGLIA vanilla bean

PISTACCIO toasted pistachios

CICCOLATTO chocolate with chocolate chips

CAPPUCCINO cappuccino

SORBETTO DEL GIORNO* 8

add \$4 FOR A SCOOP TO ANY DESSERT

** gluten free (pizzelle for gelato is not gluten free)*

*** prepared to order, please allow 10 minutes*

DESSERT COCKTAILS

CAFFÈ FINO *double espresso and fennel liqueur over big cube with lemon peel* 12

CAFFÈ CONCERTO *espresso, steamed milk, don ciccio concerto, nutmeg* 13

MARTINI AL CAFFÈ *tito's vodka, don ciccio concerto, espresso* 14

AMARO

- MONTENEGRO *rose petals, vanilla, clove, orange peel* 9
MELETTI *violets, anise, chocolate; well-balanced and approachable* 7
RAMAZZOTTI *200 year old recipe; cola, cinnamon, orange peel* 8
AMARO NONINO *orange marmalade, cocoa finish, aged 5yrs in oak* 13
CHINA CHINA AMER *intense orange; gentian and clove* 11
SANGALLO AMARO CAMATTI *gentian, menthol, amaretto* 9
ZUCCA RABBARO *chinese rhubarb, orange, cardamom, smoke* 10
LUXARDO *baking spices, orange peel, minty finish* 8
AVERNA *citrus rind, brown sugar, grass* 9
SIBONA *molasses spice cake, cola, grapefruit peel* 8
AMARO DELL'ETNA *cinnamon, vanilla, liquorice, smoky minerality* 9
DELL'ERBORISTA *wood dust, honey, smoke; unfiltered* 13
BORTOLO NARDINI *mellow and sweet; alpine bitter finish* 8
SANTA MARIA AL MONTE *juniper, aloe, ginseng; hi-proof* 7
SIBILLA *dried fruit and nuts, dark chocolate, smoke, bitter coffee* 10
DON CICCIO SIRENE *chicory, eucalyptus, made in washington dc* 12
CYNAR *minty, lightly vegetal, full-bodied* 11
BWC BALTAMARO SZECHUAN *floral and citrusy, complex* 9
BWC BALTAMARO COFFEE *orris root, coffee, orange peel* 9
BWC BALTAMARO FERNET *wintergreen, rhubarb, star anise* 9
CONTRATTO FERNET *saffron, myrrh, rhubarb, aloe* 10
TEMPUS FUGIT FERNET *myrrh, mint; potent, lingering bitter finish* 20

DESSERT WINE

WHITE

COLOSI, PASSITO SICILIA *Muscat, Sicily 2010* 16/70

DONNAFUGATA, BEN RYÉ *Žibibbo, Sicily 2013* 15/54

RED

GIANFRANCO FINO, ES *Primitivo, Puglia 2013* 110

AMARO FLIGHTS

PRINCIPIANTE

montenegro

ramazzotti

bortolo nardini

16

INTERMEDIO

nonino quintessentia

averna

santa maria al monte

19

AVANZATE

dell'erborista

sirene

sibilia

22

OR THREE SELECTIONS
OF YOUR CHOICE
\$20

DIGESTIVI

poli miele 9

meletti sambuca 8

meletti limoncello 8

contratto fernet 10

cynar 11

GRAPPA

poli vespaiolo 34

poli arzente 34

sibona 8

nardini ruta 9