

ASCIONE

BISTRO

Flour-less Chocolate Mousse

Semi-sweet chocolate, whipped cream, chocolate crumbles 9

Thin Apple Torte

Salted caramel ice cream 10

Crema Brucata (our Crème Brûlée)

Madagascar vanilla bean, caramelized sugar, seasonal berries, citrus madeleine 9

Tiramisu in Tazza

Ladyfingers dipped in espresso liqueur, mascarpone cream 9

Ciocolato Cake

Chocolate cake, and more chocolate, strawberries, whipped cream 9

Affogato

Vanilla ice cream, espresso 8

CHEF'S SPECIAL DESSERT IL PASTICCI VI PREPARA

Special sweets and desserts concocted and prepared by the chef 10

Artisanal Cheese Platter

Chef's hand-picked selection of regional fine cheeses and spreads 13

Gelato

Chef's seasonal selections each scoop 3

ASCIONE

BISTRO

Tuaca Liqueur

Vanilla, caramel, white chocolate and mocha coffee reminiscent of tiramisu 11

Liquore Galliano L'Autentico

Anise, peppermint, ginger, nutmeg and citrus with lingering smooth vanilla 11

Fernet Branca

Strong peppermint with spicy liquorice, fresh mint, chamomile, citrus notes 11

Peychaud's Apertivo Liqueur

Light and subtle, zesty orange and grapefruit with herbal rooty complexity 11

Baileys Irish Cream Liqueur

Creamy latte coffee and dark chocolate flavors with a touch of nuttiness 11

Amaro Nonino

Grappa-based, infused with many herbs including saffron, licorice, rhubarb, orange, tamarind 11

Italicus Rosolio di Bergamotto

Rose petals, bergamut, chamomile, lavender, crisp, sweet and a bit tart 11

Godiva Liqueur

Decadent flavors of liquid chocolate with silky rich, elegant finish 11

Lazzaroni Amaretto

Rich and syrupy with caramel, marzipan, honeycomb coffee and apricot taste 11

Roman Sambuca

Sweet, clean rich aniseed, elderflower, liquorice with subtle coriander 11

Amaro Montenegro

Blend of 40 botanicals including vanilla, orange peels and eucalyptus 11

Candolini Grappa Bianca

Clear blend of several grapes. interesting floral character, hints of lemongrass, marzipan, and sage notes 11

[COFFEE & TEA CAFFE & TE]

Espresso 3.50 | Cappuccino 5 | Coffee 3.50

Assorted Fine Teas

(presented at your request) 3.50

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