

CECCONI'S

DESSERTS

\$12

lemon cheesecake, blueberry compote

tiramisu*

budino al "nonino"*

vegan chocolate coppa, coconut sorbet *gf, pb*

profiteroles, vanilla gelato

sorbetto & gelato *gf*

\$18

meringata, lemon curd, berries* *gf* (for two)

FORMAGGI

3 for \$18

Sottocenerè *Semifirm, Cow, Veneto, Italy*

Piave Vecchio *Firm, Cow, Veneto, Italy*

Bianco Sardo *Firm, Sheep, Sardegna, Italy*

Pecorino Calabrese *Firm, Sheep, Calabria, Italy*

Arethusa Blue *Blue, Cow, Litchfield, Connecticut*

pb plant-based (vegan) dish *gf* gluten-free dish

Please let us know if you have any allergies or dietary requirements.
Our dishes are made in-house and may contain trace ingredients. *
Consuming raw or undercooked meats, poultry, seafood, shellfish or
eggs may increase your risk of foodborne illness.

CECCONI'S

DESSERT WINES

by the glass

Sauternes , Violet Lamothe, Bordeaux '15	12
Moscato d'Asti , La Spinetta, Piedmont '18	14
Brachetto d'Acqui , Marengo, Piedmont '17	16
Muffato della Sala , Antinori, Umbria '08	17
Vin Santo , Lanciola, Carmignano '08	18
Moscato Rosa , Franz Hass, Alto Adige '13	18

DIGESTIVO COCKTAILS

all at 17

QUINCE VESPER

Grey Goose, quince, amontillado,
Chartreuse, Acqua di Cedro, orange bitters

TOBACCONIST

Michter's rye, Ten to One Dark, Mr. Black,
Gran Classico, Nardini Riserva, tobacco, cinnamon

CHOCOLATE BOULEVARDIER

Hudson Baby Bourbon, Martini bitter, Cynar,
Cocchi di Torino, Bouvey CV

AMARO & FERNET

2oz at 14

Averna
Cardamaro
Ciociaro
Cynar
Fernet Angelico

Fernet Branca
Fernet Fenetti
Foro
Grand Poppy
Lo-Fi

Amaro Montenegro
Nardini
Nonino
Rieger Caffè
St. Agrestis

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