

CECCONI'S

DESSERTS

\$12

cheesecake, berry compote

tiramisu*

vegan chocolate coppa, coconut sorbet gf, pb

profiteroles, chocolate gelato, chocolate sauce

sorbetto & gelato gf

FORMAGGI

3 for \$18

chef's cheese selection crostini, honey v

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, Strev, Morenco, Piedmont '18	12
Brachetto d'Acqui, Marengo, Piedmont '17	16
Muffato della Sala, Antinori, Umbria '08	17
Moscato Rosa, Franz Hass, Alto Adige '13	18

DIGESTIVO COCKTAILS

all at 17

FRUIT OF THE VINE

D'Usse cognac, Musita Cabernet Sauvignon, Sande Man porto,
spices, ginger, fig

LAWLESS INDOORS

Knob Creek rye, Ten to One Dark, Mr. Black,
Gran Classico, Nardini Riserva, tobacco, cinnamon

AROUND THE CAROUSEL

Old Grand-Dad Bourbon, yellow Chartreuse, Fernet Branca,
Bouvery CV, vanilla gelato

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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