



## DOLCI

- CHEESECAKE / MANGO SAUCE** 12  
**TIRAMISU / COCOA / CRÈME ANGLAISE** 12  
**AFFOGATO / VANILLA GELATO / ESPRESSO** 7  
**CROSTATA / CHERRIES, SALTY CARAMEL GELATO** 12  
**PANNA COTTA / MEYER LEMON/HUCKLEBERRY SAUCE** 12  
**SEASONAL SORBETTO OR HOUSE MADE GELATO** 7  
ASK YOUR SERVER FOR TODAY'S SELECTION  
**WARM CHOCOLATE CAKE / LAVENDER CREAM/ VANILLA GELATO** 12

## COFFEE & TEA

- EXTRA SHOT** 2.5  
**NUMI ORGANIC HOT TEA** 3  
**REGULAR OR DECAF COFFEE** 3  
**REGULAR OR DECAF ESPRESSO** 4.5  
**MACHIATTO 4.50 CAPPUCCINO OR LATTE** 5

## GRAPPA

- CAPO VILLA DOUBLE DESTILLATI** 14  
**DOLCE, LATE HARVEST WINE, 2005** 15  
**LORENZO INGA GRAPPA DOLCETTO** 13  
**LORENZO INGA GRAPPA DI MOSCATTO** 18  
**GRAPPA MAROLO, AMARONE GRAPES, 1986** 15

## FORTIFIED WINE

- ISABELA, CREAM SHERRY** 10  
**GRAHAM'S, SIX GRAPES, PORT** 8  
**GRAHAM'S, 10 YEARS TAWNY PORTO** 12  
**GRAHAM'S, 20 YEARS TAWNY PORTO** 18  
**CONTRABANDISTA, VALDESPINO JEREZ, MEDIUM DRY** 10

## DIGESTIF

- ABSINTHE** 9  
**SAMBUCA** 7  
**PUN E MES** 8  
**MY AMARO** 8  
**AMARO NONINO** 12  
**FERNET- BRANCA** 8



Executive Chef *Pablo Estrada*

fattoriaemare.com

Whenever possible we use local organic ingredients guided by principles of sustainability