
DESSERT

- TIRAMISU** 15
An Italian classic layered with espresso-soaked ladyfingers, coffee liqueur, silky mascarpone cream, and finished with a dusting of cocoa.
- CHOCOLATE LAVA CAKE** 12
A decadent, warm chocolate cake with a molten, gooey fudge center. Served with vanilla gelato.
- CHOCOLATE TORTE -GF** 13
A rich, flourless chocolate torte served with house-made whipped cream and mixed berries.
- CRÈME BRÛLÉE** 10
A classic dessert featuring a rich, velvety vanilla bean custard topped with caramelized sugar.
- LARGE CANNOLI** 7
Classic, pistachio, or our house seasonal flavor cannoli.
- COPPA 3 CHOCOLATES** 15
Delicious combination of silky dark, milk and white chocolate creams with a layer of hazelnut crunch.
- PORTOFINO CHEESECAKE** 15
House-made mascarpone cheesecake with a vanilla wafer crust. Topped with your choice of macerated berries, cherries, salted caramel sauce, chocolate sauce, or plain.
- LIMONCELLO FLUTE** 14
Refreshing lemon gelato, swirled together with Limoncello sauce.
- GELATO -GF** 3 PER SCOOP
Ask about our available flavors.
Not made in-house.
- LIMONCELLO MASCARPONE CAKE** 10
A luscious and rich lemon infused sponge cake filled with lemon Mascarpone cream and finished with European white chocolate shavings.



SPIKED UTICA COFFEE

- COFFEE NEGRONI** 15
A bold twist on the classic, blending fresh Utica Coffee espresso with gin, sweet vermouth, and Campari for a rich, bittersweet finish.
- THE TRUFFLE** 15
Velvety hazelnut liqueur and vodka layered with chilled Utica Coffee espresso for a smooth, nutty coffee cocktail with a luxurious finish.
- ICED PARADISE** 15
Refreshing Utica Coffee iced coffee infused with spiced rum and butterscotch schnapps, delivering a sweet, lightly spiced island-inspired sip.
- MORNING GLORY** 15
Coconut vodka meets Utica Coffee espresso, coffee liqueur, and Irish cream for a creamy, tropical coffee cocktail with a rich, balanced finish.
- SPIKED ICED COFFEE** 15
Classic Utica Coffee iced coffee elevated with vanilla vodka, Kahlúa, and a touch of cream for a smooth, lightly sweet, and refreshing indulgence.
- PISTACHIO ESPRESSO MARTINI** 15
Fresh Utica Coffee espresso blended with pistachio and shaken with vanilla vodka for a smooth, nutty, and perfectly balanced espresso martini.
- ESPRESSO MARTINI** 15
Utica Coffee espresso shaken with vanilla vodka and a touch of sweetness for a smooth, rich, and refined cocktail.

SPIKED LOTUS DRINKS

Each crafted with 1–1½ shots of your choice of liquor

- DRAGON FRUIT LOTUS** 15
A vibrant blend of citrus and raspberry vodkas with coconut rum, delivering a bright, tropical, and refreshing burst of flavor.
- LEMONADE LOTUS** 15
A crisp, fruit-forward mix of raspberry and blueberry vodka with Tito's, finished with a refreshing lemonade twist.
- STRAWBERRY LEMONADE LOTUS** 15
A lively fusion of vanilla and citrus vodkas with Tito's and tequila, balanced with sweet strawberry and bright citrus notes.
- PASSION FRUIT LEMONADE LOTUS** 15
A tropical-forward blend of Malibu, orange vodka, citrus vodka, and tequila, layered with vibrant passion fruit flavor.

AFTER DINNER DRINKS

Add a flavor shot +\$1 | Caramel, Hazelnut, Mocha, Vanilla

- ESPRESSO SINGLE|DOUBLE** 3|5
Rich, bold, and expertly brewed Utica Coffee Espresso.
- CAPPUCCINO** 5
Iced or hot. Smooth Utica Coffee espresso layered with steamed milk and a light foam.
- LATTE** 5
Iced or hot. Silky Utica Coffee espresso with steamed milk for a smooth, balanced cup.
- ICED COFFEE** 5
Fresh and refreshing. Ask about our rotating flavored coffees.
- CHOCOLATE MARTINI** 15
Decadent chocolate and premium vodka come together for a silky, indulgent cocktail that's dessert in a glass.
- AMARO OR SAMBUCA** 10
A classic after-dinner pour, perfect for a smooth and satisfying finish.