

## **SWEET**

### **Tiramisu**

coffee, mascarpone, espresso crumble

### **Warm Chocolate Crostata**

semolina pie crust, flourless chocolate filling,  
branca menta gelato, orange

### **Banana Walnut Tartufo**

miso caramel, torched meringue

### **Black & Blue Shortcake**

lemon curd, whipped vanilla cream, basil

## **GELATO**

### **Mango Sorbetto** (Vegan)

lime, tajin

### **Nutella Gelato**

magic shell, sprinkles

### **Chef's Seasonal Gelato**

## **DESSERT PARADE**

one of each, all in a row  
recommended for parties of 4 or more

## **COFFEE**

### **Americano**

### **Espresso**

### **Double Espresso**

### **Latte**

### **Cappuccino**

### **Highwire**

ketel one, mr. black coffee liqueur,  
aquavit, cold brew

## **SHERRY**

**Lustau Fino Sherry**

**Lustau Amontillado Sherry**

**Lustau Oloroso Sherry**

**Lustau East India Sherry**

**Lustau PX Sherry**

## **DESSERT & FORTIFIED WINE**

**Cockburn's Tawny 20yr Porto**

**Far Niente, Dolce**

**Royal Tokaji, 5 Puttonyos, Hungary 2013**

## **AMARI**

**Amaretto**

**Amaro Nonino**

**Fernet Jelinek**

**Fernet Branca**

**Branca Menta**

**Braulio**

**Averna**

**Zucca**

**Montenegro**

**Cynar**

**Foro**



# **SUPERFRICO®**

ITALIAN AMERICAN PSYCHEDELIC™

Executive Culinary Director

**Anna Altieri**

Executive Chef

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