

Cocktails

CLASSICS

- MARTINI 14
Gin, dry vermouth with a twist of lemon. Can also come as a vodka martini or dirty with blue cheese-stuffed olives.
- NEGRONI 14
Campari, sweet vermouth and gin. Served with a twist. An Italian classic.
- OLD FASHIONED . . . 13
Bourbon, bitters, sugar lump. Garnished with orange. Great start to a meal.
- MANHATTAN 16
Bourbon, sweet vermouth and bitters. Garnished with a fancy cherry. Make it a Nero “black” Manhattan with a splash of Amaro Averna.
- WHISKEY SOUR . . . 13
Bourbon, lemon, simple syrup, egg white. Tart, sweet and complex.
- MOSCOW MULE . . . 12
Vodka, lime juice and spicy ginger beer. Extremely refreshing and bright.

SEASONAL

- ROMA PALOMA 16
Corzo reposado tequila, Aperol, grapefruit juice & soda. Cures bad moods.
- ELDERFLOWER
SPRITZ 12
Prosecco, St. Germaine, mint and lime juice. Refreshing and easy drinking.
- SAINT AGATHA 13
Sipsmith Gin, tangelo juice, lemon and house rosemary syrup. Herbal and tart.
- LAVENCELLO
MARTINI 15
Empress Gin, lavender syrup and lemon juice. Purple drinks just taste better.

Beers

Draft Beer

- Sycamore Brewing Rotating Tap 6
Local Rotating Tap - ask your server 6
Olde Mecklenburg Copper Alt Bier 5
Peroni Italian Lager 5.5

Bottled Beer

- Catawba White Zombie 5
Bud Light 3.5
Michelob Ultra 3.5
Duck Rabbit Milk Stout 5
Stella Artois 4.5
Becks Non-Alcoholic 3
Angry Orchard 4

Desserts

Nutella Pie

Chocolate-hazelnut spread whipped with mascarpone cheese and peanut butter, chilled on a graham cracker crust and topped with dulce de leche and chocolate sauce 9

Mama's Giant Chocolate Cake

Layers of moist chocolate cake and rich fudge frosting served with salted caramel sauce, chocolate crunch and whipped cream 11

Warm Bread Pudding

Bread pudding studded with marsala soaked raisins and vanilla bean, served with house made gelato topped with dulce de leche. 8

New York Style Cheesecake

Traditional cheesecake with seasonal fruit sauce 9

Caramel Apple Cake

Fluffy white cake studded with caramelized apples and topped with dulce de leche and crumb topping 9

Cannoli

Sweet ricotta and chocolate chip cream-filled crisp pastry shell and topped with powdered sugar and thick chocolate drizzle. 4

Tiramisu

Ladyfinger cookies soaked in Kahlua, layered with sweetened mascarpone. 8

After Dinner

To Sip

Courvoisier 10.5
Rémy Martin VSOP 11
Shelton Port 2014. 16
Cockburn Fine Tawny. . . 10
Warre's Ruby Port 1670 12
Warre's Warrior Port. . . 14
Carpano Antica 11
Disaronno Amaretto . . 10.5
Tuaca 8
Chambord 9
Grand Marnier. 12
Drambuie 8
Aperol. 10
Campari 8
Kahlúa. 10
Bailey's. 8

Luxardo. 11
Frangelico 10
Fabrizia Limoncello. . . . 11
Romana Sambuca. 9
Grappa 9

Hot

Espresso. 3.5
Enderly Drip Coffee 3
Tea 3

There is a small \$3 per person fee for any outside desserts