



Dessert

SCOOP OF GELATO | 12 V

Fresh Berries with Seasonal Flavors

SCOOP OF SORBET | 12 GF-VV

Fresh Berries with Seasonal Flavors

TRIPLE CHOCOLATE MOUSSE | 14

Dark, Milk and White Chocolate Mousse with Strawberry Sauce and Garnished with Berries

20 | TWENTY HOMEMADE COOKIES | 14

Daily Assorted Flavors
*Ask your Server for Allergens

CLASSIC TIRAMISU | 14

Mascarpone Cream, Espresso Sauce

STRAWBERRY RUBARB TART | 14 V

Served with Limoncello Sorbet and Powdered Sugar

ARTISAN CHEESE BOARD | 16

Selection of Craft Cheeses, Seasonal Fruits, Nuts, Raspberry Jam, Country Sourdough

SIGNATURE 3 TIER OLIVE OIL CAKE | 14

Moist Olive Oil Cake with Fig Glaze and Garnish





Beverages

NORTH AMERICAN

Far Niente “Dolce” Late Harvest, Sauvignon Blanc, Napa Valley, | 28
Adelsheim “Delgace”, Pinot Noir, Oregon, Willamette Valley | 14

IMPORTED

Sauternes, Bordeaux, France, La Fleur D'or | 18
Tawny, South Australia, Yaluma “Antique” | 14
Mucata, South Australia, Yalumnia | 11

PORTUGAL

Graham’s “Six Grapes”, NV Port Blend, Portugal, Douro | 13
Fonseca, “Bin 27”, NV Port Blend, Portugal, Douro | 14
Graham’s “20 Year Tawny”, NV Port Blend, Portugal, Douro | 20

SPAIN - SWEET SHERRY

Gonzales Bypass “Noe” 30 yr , NV Pedro Ximenez, Spain, Andalucia | 24

DESSERT COCKTAILS

20|TWENTY Espresso Martini | 16
Local’s Only Vodka, Grind Espresso, Fresh Espresso, Simple Syrup

“B-52 “ | 16
Grand Marnier, Bourbon Cream, Kahlua, Fresh Coffee, Whipped Cream, Cocoa Powder

Carajillio | 14
Licor 43, Fresh Coffee - Served Hot or Cold

AMARO - DIGESTIF

Fernet Branca | 14
Amaro Montengro | 12
Amaro Averna | 12
Amaro Novino | 14
Romana Sambuca | 12
Grand Marnier | 14
Boutari Ouzo | 12

