

# ANTHONY'S MALVERN

## Dessert Menu

### TIRAMISÚ 8

made in house. espresso-soaked ladyfingers, mascarpone mousse

### CANNOLI 5

pastry shell filled with sweet ricotta cream. cannoli cream made in house

### RICOTTA CHEESECAKE 8.5

made in house, traditionally made with ricotta and mascarpone.  
gluten free

### DESSERT OF THE DAY 8

changes daily. ask your server

### CHOCOLATE LAVA CAKE 8.5

add a scoop of gelato +4

### CHOCOLATE MOUSSE 6

### GELATO & SORBETTO 6.5

changes daily

### AFFOGATO 9

vanilla gelato topped with hot espresso

### DRUNKEN AFFOGATO

a shot of espresso and a shot of amaro with your choice of gelato. ask your server about amaro pairings

## Coffee

### DRIP COFFEE 3

Organic Fair Trade

### CAPPUCCINO 5

### ESPRESSO 2.5

### HOT TEA 3

green, chamomile, english breakfast, earl grey, decaf black

### CAFFÉ CORRETTO

shot of espresso spiked with a shot of amaro

### ESPRESSO MARTINI 14

stoli vanilla, espresso, Italian cafe liqueur, frangelico

*Amaro* (1.5 oz pour) for our full list of amari, please see our drink menu

**AMARO CIOCIARO (CHO-CHA-ROW)**

notes of sweet and bitter orange and dark chocolate

**VECCHIO AMARO DEL CAPO**

bitter orange, chamomile, juniper, and licorice

**IL SEMINATORE AMARO D'ERBE**

dried orange peel, coriander, black pepper, and tobacco

**AVERNA AMARO**

cola, orange, licorice, and vanilla notes

**MONTENEGRO AMARO**

tangerine, cucumber, orange peel, & black cherry

**CYNAR (CHEE-NAR)**

herbal, vegetal notes with caramel finish

*Cordials/After-Dinner Spirits* (2 oz pour)

**LIMONCELLO**

(served neat and chilled)

**AMARETTO DISARONNO**

(served neat or on the rocks)

**GRAND MARNIER**

(served neat)

**COGNAC**

Remy Martin VSOP, Hennessy VS,  
Courvoisier VS  
(served neat)

**SCOTCH/BOURBON/RYE**

glenfiddich, laphroaig, balvenie,  
blantons, eagle rare, whistlepig rye  
(served neat or on the rocks)

**SAMBUCA ROMANA**

(served neat or on the rocks)

**CAFFE MOKA VARNELLI**

(served neat or on the rocks)

**GRAPPA NEBBIOLO MOLETTO**

(served neat)

**BALADIN XYAUYU GOLD LABEL**

barleywine fully oxidized through the  
Solera process. Can be likened to a Madera  
or a Chateau Chalon. (13%)

*Fortified Wines* (2 oz pour)

**PASUBIO VINO AMARO (ANTHONY'S FAV)**

wild blueberry, smoke, and alpine herbs

**ANTICA FORMULA VERMOUTH**

notes of vanilla, almond, raisin, & clove

**COCCHI VERMOUTH DI TORINO**

notes of cocoa, citrus, ginger, moscato

**PUNT E MES**

notes of cherries, plums, cinnamon & tobacco