

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