

Desserts

Tiramisu

Lady fingers dipped in espresso layered with mascarpone cream and shaved dark chocolate \$9

Torta di Cioccolato

Mascarpone mousse, dark chocolate ganache and crème chantilly \$9

Cannoli

Crispy pastry shell, sweet ricotta, shaved chocolate, crushed pistachios \$8

Meringue

House-made meringue, baked and topped with fresh whipped cream and berries \$8

Cheesecake

Ricotta, mascarpone, fresh strawberry puree \$8

Crème Brulée

Vanilla custard, caramelized sugar and seasonal berries \$8

Biscotti & Vinsanto

Almond cookie, sweet Tuscan dessert wine \$8

Gelato or Sorbet

House-made daily - ask your server \$8

Bread Pudding

Warmed and served with crème anglaise \$8

Panna Cotta

Traditional Italian custard \$8

Fresh Fruit

Fresh seasonal fruit \$8

After Dinner Drinks

Vin Santo \$11

Moscato Dolce \$13

Tawny Port 10yr \$13

Tawny Port 20yr \$18

Hennessy VS \$15

Courvoisier VSOP \$15

Courvoisier XO \$25

Rémy Martin VSOP \$15

Booker's \$17

Baker's \$17

Basil Hayden's \$16

Glenlivet 18yr \$25

Macallan 18yr \$35

The Balvenie \$30

Quinta Ruban \$25

Amaro Montenegro \$13

Campari \$15

Grappa \$14

Sambuca \$14

B & B \$15

Drambuie \$15

Limoncello \$13

Baileys \$13

Tuaca \$15

Frangelico \$13

Disaronno \$13

Grand Marnier \$16

Cointreau \$15

Kahlúa \$13

Specialty Coffee

Espresso Martini

Espresso, vanilla vodka and coffee liqueur, shaken cold \$15

Espresso Shake

Espresso and coffee liqueur, shaken cold \$15

Caffé Toscana

Espresso, Frangelico, amaretto \$15

Cappuccino \$4.50

Macchiato \$4.50

Café Latte \$4.50

Caffè Americano \$4.50

Espresso \$3/\$5

Coffee \$2.50

