

# Desserts

## *Tiramisu*

Lady fingers dipped in espresso layered with mascarpone cream and shaved dark chocolate \$10

## *Torta di Cioccolato*

Mascarpone mousse, dark chocolate ganache and crème chantilly \$10

## *Cannoli*

Crispy pastry shell, sweet ricotta, shaved chocolate, crushed pistachios \$9

## *Meringue*

House-made meringue, baked and topped with fresh whipped cream and berries \$9

## *Cheesecake*

Ricotta, mascarpone, fresh strawberry puree \$9

## *Crème Brulée*

Vanilla custard, caramelized sugar and seasonal berries \$9

## *Biscotti & Vinsanto*

Almond cookie, sweet Tuscan dessert wine \$9

## *Gelato or Sorbet*

House-made daily - ask your server \$9

## *Bread Pudding*

Warmed and served with crème anglaise \$9

## *Panna Cotta*

Traditional Italian custard \$9

## *Fresh Fruit*

Fresh seasonal fruit \$9

# 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