

# 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 \$13

Amaro Montenegro \$13

Moscato Dolce \$15

Campari \$15

Tawny Port 10yr \$14

Grappa \$15

Tawny Port 20yr \$18

Sambuca \$14

Hennessy VS \$16

B & B \$16

Courvoisier VSOP \$16

Drambuie \$16

Courvoisier XO \$25

Limoncello \$14

Rémy Martin VSOP \$16

Baileys \$14

Booker's \$19

Tuaca \$15

Baker's \$19

Frangelico \$14

Basil Hayden's \$19

Disaronno \$14

Glenlivet 18yr \$30

Grand Marnier \$17

Macallan 18yr \$40

Cointreau \$16

The Balvenie 21yr \$30

Kahlúa \$14

# Specialty Coffee

## *Espresso Martini*

Espresso, vanilla vodka and coffee liqueur, shaken cold \$16

Cappuccino \$5.95

Macchiato \$5.95

Café Latte \$5.95

## *Espresso Shake*

Espresso and coffee liqueur, shaken cold \$16

Caffè Americano \$5.95

Espresso \$4.95/\$5.95

## *Caffé Toscana*

Espresso, Frangelico, amaretto \$16

Coffee \$3.25