

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 \$13

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 \$15

Grappa \$15

Tawny Port 20yr \$20

Sambuca \$14

Hennessy VS \$17

B & B \$17

Courvoisier VSOP \$17

Drambuie \$17

Courvoisier XO \$30

Limoncello \$15

Rémy Martin VSOP \$17

Baileys \$14

Booker's \$19

Tuaca \$16

Baker's \$19

Frangelico \$15

Basil Hayden's \$20

Disaronno \$15

Glenlivet 18yr \$30

Grand Marnier \$18

Macallan 18yr \$50

Cointreau \$17

The Balvenie 21yr \$45

Kahlúa \$14

Specialty Coffee

Espresso Martini

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

Cappuccino \$5.95

Macchiato \$5.95

Caffé 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