

Dolci

Cannoli	\$5
<i>Sweet Ricotta filled cinnamon pastry with Swiss chocolate chips</i>	
Chocolate Mousse Cake	\$8
<i>Homemade Amaretto soaked chocolate cake layered with chocolate mousse</i>	
Tiramisu	\$8
<i>Espresso soaked light butter pound cake, layered with sweet Mascarpone cheese and cocoa</i>	
Crème Caramel	\$6
<i>Homemade Italian Flan with caramel sauce</i>	
Banana's Foster Ice Cream Cake	\$6
<i>Loaded with caramel sauce and candied Pecans</i>	
Tartufo Nero Afogato	\$8
<i>Cocoa and Almond encrusted chocolate and white chocolate frozen custard finished with Grand Marnier</i>	
Crème Brulee	\$6.5
<i>Silky Custard with a caramelized sugar crust</i>	
Cheesecake	\$5
<i>New York style; rich but not too dense</i>	
Ice Cream	\$5.5
<i>Spumoni, Vanilla or Peppermint</i>	
Sorbet	\$5.5
<i>Lemon or Tangerine</i>	
Zabaglione	\$8
<i>Light whipped sweet frozen custard finished with Grand Marnier</i>	

Coffee Drinks

Sole Mio	
<i>Amaretto, Creme de Cocoa & Coffee</i>	\$6.5
Vanilla Mint	
<i>Vanilla Liqueur, Crème de Menthe & Coffee</i>	\$6.5
Irish Monk	
<i>Frangelico, Irish Cream & Coffee</i>	\$6.5
Nuts & Berries	
<i>Crème de Framboise (Raspberry liqueur), Frangelico & Coffee</i>	\$6.5

Ports, Grappa, & Other

Ramos Pinto, Porto Ruby	\$7
Ramos Pinto, 10yr	\$10
Grahams Six Grapes Reserve	\$8
Noval LBV Porto	\$9
Noval 10yr Tawny	\$11
Smith Woodhouse 10yr Tawny	\$11
Churchill 20yr Tawny	\$12
Julia Grappa	\$8.5
Candolini Grappa	\$12
Lemoncello Or Oran gecello	\$6.5
Sambuca Romana (Regular or Black)	\$7
Tuaca	\$7.5
B & B	\$7.5
Godiva (Caramel, Mocha, Chocolate or White Chocolate)	\$8
Grand Marnier	\$9
Hennessey	\$12
Courvoisier VS	\$12
Remy Martin VSOP	\$15