

Homemade Desserts

Tiramisu	8.00
Espresso, Mascarpone, Cocoa	
Ricotta Cheese Cake	8.00
Citrus Essence, Raspberry Coulis	
Chocolate Brownie	8.00
Pistachio Ice Cream, Raspberry and Dark Chocolate Sauces	
Meringue	8.00
Black Grapes, Toasted Coconut, Vanilla Anglaise, Toasted Almonds	
Whipped Cream	
Chocolate Hazelnut Schiuma	8.00
Candied Pecans, Dark Chocolate Shavings, Toasted Almonds	
Bread Pudding	7.00
Cranberry, Black Currants, Vanilla Spiced Rum Crème Anglais	
Golden Raisins	
Dessert Cheese Board	14.00
Fig Jam, Dried Fruits, Toasted Nuts	
Ice Cream	6.00
Sorbet	6.00
Tartufo	6.00
Biscotti	4.00
Cannoli	7.00

Hot Beverages

Coffee, Tea	3.00
Assorted Herbal Teas	3.00
Cappuccino	4.00
Espresso	3.50

Dessert Wine

Moscato D'Asti "Moncalvina" Coppo, Piemonte 2005	<u>Glass</u> 8.00	<u>Bottle</u> 24.00 _(.375ml)
--	-------------------	---

If you have a food allergy, please speak to the owner, manager
chef, or your server

Port Wine

	<u>Glass</u>
Dows, 20 yr. Old Tawny	12.00
Cockburns, 10 yr. Old Tawny	8.00
Fonseca, Bin #27, Ruby	6.00

Cognac

Remy Martin X.O.	31.00
Martell, X.O	28.00
Martell, Cordon Blue	23.00

Cordials

Gran Marnier	10.00
Frangelico	8.00
Amaro Felsina Ramazzotti	8.00
Sambuca Romana / Black	8.00
Sambuca Molinari	8.00
Anisette, Marie Brizard	8.00
Amaretto di Saronna	8.00
Limoncello	8.00

Grappa

Jacopo Poli, Grappa Moscato	16.00
Jacopo Poli, Grappa di Pera	17.00
Nardini Grappa Aquavite	10.00

Scotch

Johnny Walker, Blue Label	43.00
Johnny Walker, Gold Label	18.00
Oban 18 yr.	19.00
Glenlivet 12 yr.	9.50
Glenfiddich 12 yr.	9.50
McCallan 12 yr.	9.50