

Dessert

Tiramisù

layers of lady fingers soaked with espresso & marsala wine, filled with mascarpone cream & covered with cocoa powder

Crème Brûlée (GF)

vanilla bean custard, glazed with a layer of caramelized sugar

Cupola di Cioccolato (GF)

chocolate dome filled with chocolate & raspberry mousse on a almond flour sponge cake

Torta al Limoncello

ricotta cake soaked with limoncello syrup, layered with mascarpone frosting

Flourless Torta al Cioccolato (GF)

dutch cocoa flourless cake served with raspberry sauce

\$11

house made desserts created by
International Pastry Chef Luis LLuberes



Gelato

assorted flavors
single \$4 | double \$7 | triple \$11

Coffee Drinks \$ 12

The Italian

sambuca liqueur & espresso

Nutty Irishman

jameson, frangélico, irish cream & coffee
topped with whipped cream

Baileys Irish

bailey's irish cream, jameson & coffee
topped with whipped cream

Amaretto

disaronno liqueur & coffee

Menta

peppermint schnapps, kahlua & coffee
topped with whipped cream

Liqueurs

Grand Marnier	12
B & B	12
Disaronno	12
Drambuie	10

Cognac

Remy Martin	36
Courvoisier VSOP	15
D'Ussé	12
Hennessey VS	11

Single Malt

Glenlivet	15
Macallan	15
Glenfiddich	12
Glenmorangie	12

Bourbon

Angel's Envy	14
Knob Creek	12
Woodford Reserve	12
Basil Hayden	12

Scotch

J.W. Blue	55
J.W. Black	12
Chivas	12

Dessert Wines & Ports

Cockburn's LBV	15
Fonseca Porto 10yr	14
Nivole Moscato 375ml	28

Aperitif

Grappa Italiana Caffo	12
Dubonnet	10