Desserts

CRÈME BRÛLÉE
Fresh Berries
16

CIOCCOLATO E NOCCIOLE
Chocolate Hazelnut Cheesecake
Mascarpone Whipped Cream
Banana Anglaise ~ Fresh Berries
18

TIRAMISU
Macerated Berries
16

GELATO
Vanilla ~ Chocolate ~ Pistachio
16

SORBET
Lemon ~ Strawberry ~ Mango
16

COFFEE & TEA

Cappuccino	6.75
Americano	6.75
Café Latte	6.75
Cafe Mocha	6.75
Affogato	10.25
Espresso	4.50
Espresso Macchiato	5.50
Espresso Con Panna	6.00
Coffee	5.50
Tea	6.00
Irish Coffee	17.00
Spanish Coffee	17.00
Amaretto Cappuccino	17.00
Espresso Martini	20.00

PRICES DO NOT INCLUDE APPLICABLE TAXES

After Dinner

GRAPPA 1.25OZ

Amaro, Nonino	15.00
Nonino Riserva 8yr Anniversary	40.00
Poli Sarpa	14.00
Prunella Mandorlata - Nonino	14.00
Moscato, Grappa	15.00

COGNAC & ARMAGNAC 1OZ

Armagnac De Montal	16.00
Hennessy VS	18.00
Hennessy VSOP	25.00
Hennessy XO	48.00
Hine 1957 Champagne	75.00
Louis XIII	295.00
Remy Martin VSOP	24.00
Remy XO	48.00
Camus XO	33.00

ITALIAN LIQUEURS 1.25OZ

Amaretto Disaronno	12.00
Averna	12.00
Frangelico	12.00
Limoncello	12.25
Montenegro	12.25
White/Dark Sambuca	12.25
Vecchio Amaro del Capo	13.50

SHERRIES & PORTS 2OZ

Taylor Fladgate, 10 Year Tawny	15.00
Taylor Fladgate, 20 Year Tawny	21.00
Harvey's Bristol Cream	12.00

NIAGARA DESSERT WINE 2OZ

	Glass	Bottle
Icewine Vidal, Sue Ann Staff	12.00	84.00

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