

Desserts



CRÈME BRÛLÉE

Fresh Berries ~ Biscotti

16

MASCARPONE CHEESECAKE

Strawberries ~ Chocolate Tuile ~ Aged Balsamic

18

TIRAMISU

Macerated Berries ~ Coulis

16

TRIS DI DOLCI

Mascarpone Cheesecake

Crème Brûlée

Tiramisu

20

GELATO

Vanilla ~ Chocolate ~ Pistachio

15

SORBET

Lemon ~ Strawberry ~ Mango

15

COFFEE & TEA

Cappuccino	6.75
Americano	6.00
Café Latte	6.75
Café Mocha	6.75
Affogato	10.25
Espresso	5.25
Espresso Macchiato	5.50
Espresso Con Panna	6.00
Teas	6.00
Coffee	5.00
Irish coffee	17.00
Spanish Coffee	17.00
Amaretto Cappuccino	17.00
Espresso Martini	19.00

After Dinner

GRAPPA 1.25OZ

Amaro, Nonino	15.00
Di Camomilla	15.00
Montanaro Alchimista	15.00
Nonino Riserva 5yr Anniversary	24.00
Poli Sarpa	14.00

COGNAC & ARMAGNAC 1OZ

Armagnac De Montal	16.00
Hennessy VS	18.00
Hennessy VSOP	25.00
Hine 1957 Champagne	75.00
Louis XIII	295.00
Louis XIII Black Pearl	2500.00
Remy Martin VSOP	24.00
Remy XO	48.00

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

SHERRIES & PORTS 2OZ

Taylor Fladgate, First Estate	10.00
Taylor Fladgate, 10 Year Tawny	15.00
Taylor Fladgate, 20 Year Tawny	21.00

NIAGARA DESSERT WINE 2OZ

Icewine Vidal,	Glass 12.00
Sue Ann Staff	Bottle 84.00
Late Harvest Cabernet,	Glass 8.00
Pillitteri Estates	Bottle 50.00