



## dolce SWEETS

### *Scripelle con Gelato - \$7*

*Miniature fried doughboys dusted with cinnamon sugar and served with vanilla bean gelato and warm Nutella spread.*

### *Torta Cioccolata - \$7*

*Chocolate cake layered with a rich chocolate ganache and served with a sinful raspberry-chocolate sauce.*

### *Torta di Zucca - \$7*

*Warm pumpkin sponge cake drizzled with caramel sauce.  
Topped with cinnamon gelato and crumbled pecan toffee.*

### *Tiramisu - \$7*

*Amaretto-mascarpone cheese layered between espresso-soaked ladyfingers and cocoa.*

### *Budino di Panettone - \$7*

*Bread pudding made with Italian almond panettone (Sweet Bread) and served warm with an amaretto, bourbon, brown sugar and butter glaze. Topped with whipped cream.*

### *Raspberry Crème Brûlée - \$7*

*Traditional crème brûlée baked with fresh raspberries and finished with caramelized brown sugar. Served chilled.*

### *Gelato - \$5*

*Served with a pirouette cookie. Ask server for today's selection.*



## BEVERAGES

*Espresso - \$2*

*Espresso Grande - \$3*

*Cappuccino - \$4*

*Macchiato - \$3*

*Latte Macchiato - \$4*

*Assorted Teas - \$2*

**All items above are available decaffeinated.**



## desserts you can **DRINK**

*Espresso Martini - \$10*  
Tia Maria, Kahlua and Vanilla Vodka  
blended with espresso.

*Cioccolato Martini - \$10*  
Vanilla Vodka, Godiva Chocolate Liqueur &  
DeKuyper Crème de Cacao, served in a chocolate  
rimmed glass.

*Tiramisu Martini - \$9*  
Van Gogh Double Espresso Vodka,  
butterscotch schnapps, hazelnut liqueur and  
Baileys Irish Cream Liqueur.

*Crema Martini - \$10*  
Baileys Irish Cream Liqueur & butterscotch  
schnapps blended with cream.

*Il Palio - \$9*  
SKYY Vodka & Frangelico Hazelnut Liqueur blended  
with Vanilla Bean Gelato and topped with a splash  
of Captain Morgan. Shaken & served straight-up.

*Italiano Cafe - \$7*  
Coffee, DiSaronno Amaretto Liqueur, whipped cream  
& shaved chocolate.

*Tuscana Cafe - \$7*  
Coffee, Frangelico Hazelnut Liqueur, whipped cream  
& shaved chocolate.

## featured aperitifs & **CORDIALS**

*Sorrento di Sogno Lemoncello - \$7*  
*Campari - \$7*

*Averna Amaro Siciliano - \$7*

*Frangelico Hazelnut Liqueur - \$6*

*Di Saronno Amaretto - \$6*

*Godiva Chocolate Liqueur - \$7*

*Marie Brizard Anisette - \$7*

*Tuaca Liqueur - \$6*

*Sambuca Romano - \$6*

*Sambuca Romano Black - \$6*

*Michele Chiarlo Grappa di Moscato - \$10*

*Banfi Grappa di Brunello - \$8*

*Pere di Poli (Pear) Grappa - \$9*

## DESSERT WINES

*Taylor Fladgate Vargellas '05 - \$12*

*Grahams's 20 Year Tawny - \$13*

*Fonseca BIN 27- \$6*

*Sandeman LBV '97 - \$8*

*Warres Otima 10 Year Tawny - \$9*

*Antinori Vin Santo - \$11*

*Ste. Chappelle Riesling Ice Wine - \$9*