

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 Crema Limone - \$7

*Light lemon sponge cake base topped with a creamy lemon custard.
Served with a fresh raspberry Chambord sauce and a pirouette cookie.*

Tiramisu - \$7

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

Budino di Cioccolato e Banana - \$7

Chocolate and banana bread pudding made with Italian almond panettone (Sweet Bread) and served warm with caramel and chocolate sauce. 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 Grande - \$3

Cappuccino - \$4

Macchiato - \$3

Latte Macchiato - \$4

Assorted Teas - \$2

All items above are available decaffeinated.



desserts you can DRINK

Espresso Martini - \$9
Tia Maria, Kahlua and Vanilla Vodka
blended with fresh espresso.

Ciocolato Martini - \$9
Godiva Chocolate Liqueur and Vanilla Vodka
blended with crème de cacao.

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

Crema Martini - \$8
Baileys Irish Cream and butterscotch schnapps
blended with a splash of 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