

## Dessert

- Scelta di Formaggi** Assortment of Traditional Italian Cheeses with Fresh Pear and Honey . . . 14.50
- Panna Cotta** Vanilla Cream Custard with Fresh Strawberry Sauce and Almond Tuille . . . 8.50
- Tris di Cioccolato** Trio of Mousses: Brandy-Infused Dark Chocolate, Bacardi-Infused Milk Chocolate and Amaretto-Infused White Chocolate . . . 9.50
- Semifreddo di Zabaione Pralinato** Housemade Frozen Hazelnut Ice Cream Cake Drizzled with Caramel Sauce . . . 8.95
- Crostata Rustica alle Ciliege** Warm Cherry Pie with Housemade Vanilla Ice Cream . . . 9.50
- Torta Calda di Cioccolato Senza Farina** Warm Flourless Chocolate Cake with Vin Brulée Sauce and Hazelnut Gelato . . . 9.95
- Crème Brulée** Traditional Vanilla Crème Brulée . . . 8.50
- Tiramisù** Lady Fingers Dipped in Espresso, Layered with Vanilla-Mascarpone Cream and Served with Cappuccino Sauce . . . 9.95
- Salame di Cioccolato** Rich Chocolate Salame with Sugar Cookie Crumbles over Vanilla Bean Sauce. . . 9.95
- Gelati e Sorbetti Fatti in Casa** Housemade Italian Ice Creams and Sorbets . . . 9.50  
Your Selection of 5 Different Flavors:  
Gelati: Vanilla, Chocolate, Pistachio, Hazelnut, Cinnamon, Coconut, Toast Almond, Stracciatella, Yogurt  
Sorbetti: Lychee, Passion Fruit, Strawberry, Lemon, Mango, Raspberry
- Affogato al Caffé** Vanilla Ice Cream Drowned in Espresso Topped with Fresh Whipped Cream . . . 6.50

## Dessert Martinis

\$9.95

### **Apple Pie Martini**

Apple Pucker, Butterscotch, Cinnamon, Vodka & Fresh Whipped Cream

### **Key Lime Pie Martini**

Stoli Vanil, Midori, Lime & Whipped Cream with Pie Crust Rim

### **White or Dark Chocolate Martini**

Your choice of Godiva White Chocolate OR Godiva Dark Chocolate, Bailey's & Stoli Vanil with Chocolate Shavings

### **Candied Apple Martini**

Apple Pucker, Butterscotch & Vodka with Caramel Rim

### **Russian Martini**

Godiva White Chocolate, Kahlua & Stoli Vanil

### **Thin Mint Martini**

Stoli Vanil, Baileys, Kahlua & Peppermint Schnapps

### **Espresso Martini**

Shot of Espresso Chilled with Stoli Vanil, Baileys and Kahlua

## Coffee

- Espresso** Single 2.75  
**Espresso Doppio** Double Espresso 3.50  
**Macchiato** Espresso with a Dab of Foamed Milk 2.75  
**Cappuccino** Espresso with Steamed Milk and Foam 3.50  
**Caffelatte** Espresso with Steamed Milk 3.95  
**Caffè Freddo** Iced Cappuccino 3.50

## Hot Drinks 9.50

- Caffè Corretto** Espresso with Shot of Grappa or Brandy  
**Caffè Pinon** Baileys, Frangelico, Espresso & Steamed Milk with Whipped Cream  
**Caffè Slide** Godiva White Chocolate, Kahlua, Baileys, Espresso & Steamed Milk with Fresh Whipped Cream  
**Italian Coffee** Amaretto di Saronno & Brandy Coffee with Fresh Whipped Cream  
**Mexican Coffee** Tequila, Kahlua & Tia Maria Coffee  
**Nutty Irishman** Frangelico & Jameson Coffee with Fresh Whipped Cream  
**Vin Brulè** A warm, soothing blend of red wine, cloves, cinnamon, sugar, lemon and orange peel  
**Grolla** A Ritual from the Italian Alps! Served in the "Friendship Cup": 9.00 per person (minimum two)

## Grappe

- Grappa Castello Banfi, Banfi** 7.50  
**Grappa di Gavi, Michele Chiarlo** 8.50  
**Grappa di Barbera "Pomorosso," Coppo** 10.00  
**Grappa "La Bomba," Terrabianca** 12.00  
**Grappa di Vinaccia Riserva, Nardini** 14.00  
**Grappa di Moscato, Ceretto** 18.00  
**Grappa Amatora di Moscato, Jacopo Poli** 22.00

## Cognac & Brandy

- Armagnac, Clés des Ducs V.S.O.P.** 9.00  
**Calvados, Grand Solage Boulard** 8.50  
**Cognac, Courvoisier V.S.** 10.00  
**Cognac, Hennessy V.S.** 10.00  
**Cognac, Martell V.S.O.P.** 13.00  
**Cognac, Remy Martin V.S.O.P.** 14.00  
**Cognac, Delamain 25 year old Pale & Dry** 22.00  
**Cognac, Martell "Cordon Bleu" X.O.** 32.00  
**Cognac, Kelt X.O.** 38.00  
**Italian Brandy, Vecchia Romagna Riserva 10 Yr.** 10.00

## Amari e Digestivi

- Amaro Averna** 6.50  
**Amaro Branca Menta** 6.50  
**Amaro Braulio** 6.50  
**Amaro Fernet Branca** 6.50  
**Amaro Liquore Strega** 6.50  
**Amaro Nonino** 6.50  
**Amaro Zucca** 6.50  
**Lemoncello, Liquore di Sorrento** 6.50  
**Sambuca Romana** 7.50  
**Sambuca Molinari** 7.50

## Dessert Wine & Porto

- Vin Santo, Antinori, '03** Glass: 6.95 1/2 Bottle: 38.00  
**Vin Santo, Volapaia, '00** Glass: 8.50 1/2 Bottle: 54.00  
**Moscato d'Asti "Nivole," Michele Chiarlo** 1/2 Bottle: 22.00  
**Brachetto d'Acqui, Coppo, '05** 750ml Bottle: 48.00  
**Recioto Classico della Valpolicella, Giovanni Allegrini, '03 (96-WS)** 500ml Bottle: 59.00  
**Acininobili Riserva, Maculan, '96** Half Bottle: 119.00  
**Madeira, Blandy's "10 Year" Malmsey** 7.50  
**Porto, Graham's Six Grapes** 7.00  
**Porto, Sandeman Founders Reserve** 8.00  
**Porto, Fonseca Late Bottled Vintage '99** 9.00  
**Porto, Croft Vintage "Quinta da Roeda" '95** 19.00  
**Tawny, Cockburns "10 Year"** 7.00  
**Tawny, Taylor Fladgate "20 Year"** 14.00