

Dolce

Budino di Cioccolata

warm chocolate brownie with a brown butter marsala sauce
and caramelized banana 7.95

Panettone Bread Pudding

golden raisins, dried cherries, candied oranges, caramel crema 7.95

Classic Tiramisu

liqueur and espresso soaked ladyfingers layered with mascarpone
and dusted with cocoa 6.95

“Baci Ball”

hazelnut and chocolate covered gelato, black raspberry crème anglaise 7.95

Almond Ricotta Cheesecake

seasonal fruit compote 7.95

Crema Bruciata

traditional Italian baked custard, golden sugar crust 6.95

Upside Down Pear and Walnut Gingerbread

sticky toffee caramel, whipped cream 7.95

Flourless Chocolate Cake

raspberry sauce, vanilla gelato 7.95

Cafe

Max’s Dark Roast 2.50

Izzy’s Blend Decaffeinated 2.50

Cappuccino espresso with frothed milk 3.95

Lavazza Espresso available in regular or decaffeinated 2.75

Espresso Doppio a double shot 4.00

Espresso Corretto espresso with a splash of Grappa 3.50

Macchiato espresso with a dollop of froth 3.25

Latte espresso and steamed milk, topped with froth 3.95

Harney & Sons Teas 2.50

Organic Assam black tea ~ strong & malty

Pomegranate Oolong flavored oolong fruit with floral notes

Chamomile caffeine free herbal ~ dried flowers

Hot Cinnamon Spice black tea, cinnamon, orange peel & clove

Mint Verbena caffeine free herbal ~ light and refreshing

Earl Grey Supreme black tea with a hint of bergamot

Dragon Pearl Jasmine green tea infused with jasmine

Organic Bangkok flavored green tea, lemongrass, coconut & ginger

Cappuccino e Liquori

Espresso with a blend of liqueurs topped with frothed milk 5.50

Tuscan Dream Sambuca and white creme de menthe

Max O’More Baileys Irish Cream

Cafe de’Medici Galliano

Max a Cino Tuaca and Tia Maria

Baige a Betina Raspberry liqueur and white crème de cacao

Bella Cino Frangelico and triple sec

Max a Mocha Kahlua and dark crème de cocoa

Torrone Amaretto and brandy

Grappa

Grappa Alexander 10

Grappa Nonino “Il Moscato” 12

Lemoncello 8.50

Cognac & Liqueurs

Courvoisier Napoleon 15

Remy Martin VSOP 10

Courvoisier VSOP 10

Grand Marnier Centenaire “100yr” 17

Faretti Chocolate Biscotti Liqueur 8

Xante (XO Cognac/Poire William) 9.50

Patron XO Cafe 9

Dessert Wines

Wagner Ice Wine (NY) 9

Sharpe Hill(CT) Late Harvest 9

La Beryl Blanc (So. Africa) 8.50

Single Malt Scotch

Johnnie Walker

Green 14 Blue 30

Laphroaig(Islay) 10yr 10

Lagavulin (Islay) 16yr 14

Glenmorangie(Highlands)10yr 9

Oban (Highlands) 14yr 10

Macallan 1(Speyside) 2yr 11

Dalwhinnie(Highlands) 15yr 10

Balvenie Doublewood(Speyside) 12yr 11

Glenlivet (Speyside) 12yr. 9

Aberfeldy (Highlands) 12yr. 10

Port e Sherry

Presidential 30yr Tawny 12 40yr Tawny 15

Warre’s Otima 10yr Tawny 9

Cockburn’s Special Reserve 7

Fonseca LBV Unfiltered 7

Sandeman’s Founders Reserve 7

Dry Sack Cream Sherry 6

Harvey’s Bristol Cream Sherry 6.50 12/11