

## 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